

EL CEL

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Viticultura Extrema

2015

MERVM ⊕ PRIORATI



MERVM ⊕ PRIORATI
VITICULTURA HEROICA

Wines shaped by the land

EL CEL 2015

The most exclusive and sublime wine in our collection. Made from grapes that have been grown on our higher altitude vineyards, ripening slowly as they reach up to the sky. Its personality grows, evolves and, with time, becomes even rounder.

Designation of origin D.O.Q. Priorat

Grape varieties 35% red grenache, 25% syrah, 15% carignan, 25% cabernet sauvignon.

Vintage 2015 Spring was notable for a dry April and May with the first rains arriving with the blossoms and at the moment at which the grapes become correctly defined. Summer was typically Mediterranean with little water and was, generally, hot. There were two significant heat waves at the beginning and at the end of summer, preceded by episodes of rain that contributed to the grapes reaching optimal ripeness and a high quality harvest. In general it was a warm year, which yielded wines that are fruity and elegant at the same time as powerful and well structured.

2015 harvest Harvested between September 14th and October 13th. Grapes sourced from our Merum Priorati estate situated in Porrera. Harvested by hand in 20 kg boxes.

Vinification All the harvested grapes that enter the winery are destemmed and fermented/macerated at a controlled temperature in stainless-steel vats for 30 days, with manual pumping over. They are gently pressed and devatted by gravity. After 24 hours, they are transferred to new 225 l medium toast French oak barrels of first use. Malolactic fermentation and aging in barrels for between 18 and 24 months. EL CEL 2015 is neither filtered nor fined and continues to evolve in the bottle for a long period of time.

Tasting notes An opaque cherry-red hue with a purple rim and dense, abundant tears. It has a splendid aromatic intensity, both on the nose and across the palate. The nose has notes of dark fruit such as ripe blueberries, with subtle undertones of pastries, as well as hints of toasted grain from the French oak. It is broad on entry and refreshing on the palate, thanks to its well-integrated minerality. It has aromas of dark fruit such as wild berries, blackberries and plums, together with expressive flavours from its oak aging: chocolate, truffle and black liquorice. It unfolds in powerful, complex fashion, and its silky tannins ensure a long, elegant midpalate.

Food pairing An intense, full-bodied wine like EL CEL 2015 calls for complex dishes such as jugged hare, suckling-pig terrine or venison tenderloin with pomegranate sauce.

Serving Uncork and decant half an hour before drinking. Best served at between 15 and 17 °C.

Storing We recommend storing EL CEL 2015 in a horizontal position, so that the cork does not dry out, in a well-ventilated basement or underground wine cellar. Humidity must be constant, not less than 70%, and the temperature must range between 10 and 17°C to ensure optimum aging for a period of up to 15 years.

Technical characteristics:

Age of vines 17–87 years
Yield 2,500 kg/ha
Bottles produced 3,000 bottles

Analytical data:

Alcohol content 16% vol
Total acidity (tartaric acid) 5.9 g/L
Residual sugar 0.47 g/L



EL CEL 2015

'Vila de Porrera' subarea The Merum Priorati winery is found in Porrera, a village situated in the east of the D.O.Q. Priorat, in the cold part of the designation of origin. Its location is closely determined by the terrain and the presence of the Cortiella, the tributary of the Siurana River.

Climatology EL CEL originates from a land sheltered from the cold northerly winds, which are blocked thanks to the majestic Montsant massif and caressed at night by the south-westerly winds that help the grapes to recover from the diurnal heat. Thanks to its altitude and proximity to the sea, these climatic characteristics place Merum Priorati in the fresh subzone of the D.O.Q. Priorat.

Vine training Old Les Foreses vines are trained as bush vines and mature vines are trained horizontally (Cordon Royat and double Royat and shoot growth along vertical trellising).

Soil The rocky, slate soil, which is very poor in organic matter, makes for low-vigour, low-yield vines. The laminated bedrock means the vines develop deep roots. Both factors help the vines endure the stress of summer and lead to a perfect, progressive ripening of the grapes. Merum Priorati has various kinds of llicorella or llacorella from different geological periods. This slate is responsible for the fine, fresh, elegant wines in our collection.



Carboniferous slate, a rough llicorella created from compacted sand during the Carboniferous period (around 300 million years ago) which predominates in Les Foreses.



Devonian slate, a highly laminated, crumbly llicorella that is only found in a few areas of Porrera, specifically at our estates Les Escomelles and La Plana Marjot. This second kind is made up of dark slate formed from compacted lakebeds during the Devonian period (around 400 million years ago), hence its alternative name, llacorella, from the Catalan word for lake, "llac".

MERUM PRIORATI ESTATES

Location Property of 103 ha in Porrera, located in the south of Catalonia, 150 km southeast of Barcelona. A total of 20.5 ha of vines worked as costers and terrasses, distributed along the three estates Les Foreses, Les Escomelles and La Plana Marjot. El Cel's blend also comes from a small vineyard planted with carignan and grenache dating from 1930 located at one end of the Les Foreses estate.



EL CEL: AWARDS

El Cel 2014: Double Gold Medal at Japan Women's Wine Awards 2017 (Japan)

El Cel 2013: 90 points at 100% Blind Tasted 2017, Andreas Larsson – Best Sommelier of the World 2007 (Sweden)

El Cel 2013: Gold Medal at Mundus Vini 2015 (Germany)