

DESTÍ SOLS GARNATXA 2021

The pure and elegant expression of our grenaches to describe the essence of Priorat. Heartbeat, freshness, delicacy and soul unfold with all their nuances.



Designation of Origin D.O.Q. Priorat

Grape varieties 100% red grenache

Vintage 2021 The 2021 harvest was favorable both in quality and quantity of harvested grapes. Despite challenges such as the pandemic and the effects of the weather, this year has been characterized by unusual events, such as an intense snowfall in January and rain during the harvest. Despite setbacks, the vineyard thrived in a normal spring and initially dry summer. The early harvest rains slowed down ripening, but the return to Mediterranean weather in mid-September benefited the harvest, which extended until late October.

2021 Harvest It began early September with the variety Sirá and ended on October 13 with the Cabernet Sauvignon. Grapes from the Merum Priorati vineyards located in the town of Porrera. Harvested by hand and picked in 20 kg boxes.

Vinification All the harvested grapes are destemmed, led to macerate and fermented at a controlled temperature of 23 i 25°C in stainless-steel vats. After thirty to forty days with manual pumping over, grapes are gently pressed using a pneumatic horizontal press and are devatted by gravity. Once pressed, 66% of the wine is transferred to 500 L oak barrels of first and second use and 34% of the wine in new 225 L oak barrels. After malolactic fermentation, the wine ages for 18 months in the same barrels, after which it is blended and bottled. DESTÍ SOLS GARNATXA is neither filtered nor fined and evolves in bottle for a long period of time before being released from the winery.

Tasting notes Cherry colored wine. On the nose predominates great aromatic intensity, perfumed and floral (lilies, roses...). In the mouth it shows a fine, elegant and subtle entry. It grows as it goes, gaining intensity in red fruit to allow the floral elegance to return. Very long and pleasant aftertaste.

Food pairing DESTÍ SOLS GARNATXA is very versatile and guarantees harmony with many dishes, specially those cooked with meat, such a beef, roasted lamb and white meat in sauces. Funghi risotto and cheeses are a perfect match.

Serving Best served at between 15 to 17 °C.

Storing We recommend storing the wine in a horizontal position, avoiding direct light, in a place with a constant temperature of between 10 and 17 °C. DESTÍ SOLS GARNATXA will become more complex over time and can be kept optimally for up to seven years.

Technical characteristics:

Ages of vines 21 years
Yield 3,800 kg/ha
Bottles produced 648 bottles

Analytical data:

Alcohol content 15,9% vol
Total acidity (tartaric acid) 6,1 g/L
Residual sugar 1,3 g/L