

DESTÍ SOLS GARNATXA 2020

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 2020 The 2020 vintage was classified as excellent for its quality and the health status of the grapes. However, the abundant rain in the vineyard and the excess humidity in combination with the mild temperatures created the perfect environment for the development of one of the fungal diseases: mildew. At Mervm Priorati mildew affected a good part of our vines at the time of flowering and, as a result, a significant part of the vines did not bear fruit. The grape harvest in 2020 was therefore very poor.

2020 Harvest It began on September 19 with the variety Sirá and ended on October 13 with the Cabernet Sauvignon. Grapes from the Mervm 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 Medium to light cherry colour. Complex on the nose with predominating aromatic notes of red fruit and backdrop hints of black pepper. Delicate and intense across the palate, it is very fruity (black and red fruit with hints of liquorice) and fresh, showing minerality and good acidity. Elegant and rounded tannins.

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 1.100 bottles

Analytical data:

Alcohol content 15,5% vol
Total acidity (tartaric acid) 6,4 g/L
Residual sugar 1 g/L

