

DESTÍ 2022

The infinite gestures of heroic viticulture that have nobly impregnated an extremely difficult and yet grateful terroir. The heartbeat, purity, freshness, soul and wildness of El Priorat unfold with all their nuances.



Designation of Origin D.O.Q. Priorat

Grape varieties 60% red grenache, 30% carignan, 10% syrah.

Vintage 2022 The 2022 harvest was moderate in rainfall, but well-distributed. Despite a dry winter, the autumn reserves of 2021 helped the vines. The spring was favorable in terms of vigor and flowering, with warmer temperatures towards the end. The rains in June and July eased the summer heat, allowing the grape ripening to resume normally. The 2022 harvest was noted for being very healthy, less productive, and highly concentrated.

2022 harvest It began the second week of September with the variety Syrah 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 in stainless-steel vats. After three weeks with manual pumping over, grapes are gently pressed using a pneumatic horizontal press and are devatted by gravity. Once pressed, the wine is transferred to 500 l medium toast barrels, new and of second use. After malolactic fermentation, the wine ages for 18 months in the same barrels, after which it is blended and bottled. DESTÍ 2022 is neither filtered nor fined and evolves in bottle for 6 months before being released from the winery.

Tasting notes Aromas of red fruit with mineral, menthol, and licorice notes. On the palate, it is expressive, round, and creamy, with delicate tannins. Its flavor reflects fresh fruit, with a long and elegant finish. DESTÍ is an honest and coherent wine, as the expression of fresh fruit is reborn on the palate. The finish is long and elegant.

Food pairing DESTÍ 2022 combines perfectly with rather lean dishes: a coca de trempó with prawns; a turbot baked in a wood oven with potato millefeuille monalisa and Iberian ham. It is also ideal to accompany grilled red meats painted with aromatic herbs.

Serving Best served at between 15 to 17 °C.

Storing We recommend storing DESTÍ in a horizontal position, avoiding direct light, in a place with a constant temperature of between 15 and 17 °C. DESTÍ will become more complex over time and has an optimal ageing potential between 7 - 10 years week.

Technical characteristics:

Ages of vines 25 years
Yield 3,000 kg/ha
Bottles produced 22,848

Analytical data:

Alcohol content 15,5% vol
Total acidity (tartaric acid) 5,8 g/L
Residual sugar 1,6g/L