

DESTÍ SOLS GARNATXA 2022

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 2022 Although this vintage saw modest rainfall overall, the 357mm of rain arrived at just the right moments for the vines. The vines experienced a dry winter, which was balanced by the water reserves from autumn 2021. Early spring unfolded favourably in terms of vigour, vegetation, and flowering, though the season ended warmer than usual. The rains at the end of June and July helped the vineyards mitigate the summer heat, allowing them to overcome drought stress and resume grape ripening under normal conditions.

202 Harvest It began the second week of September 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 The whole grapes enter the cellar after being cooled for 24 hours, to preserve their structure and aromas as much as possible and to prevent oxidation. Gentle foot treading and transfer to stainless steel tanks. Fermentation and maceration at a controlled temperature. After six weeks of manual pump-overs, the wine undergoes a gentle pressing using a horizontal pneumatic press and gravity-run free-run juice extraction.

Once pressed, the wine is transferred to French oak barrels of 500 l with a medium toast, of first and second use. During aging, the wine undergoes malolactic fermentation in the same barrel. It is aged for 15 months before blending and bottling. Merum Priorati DESTÍ SOLS GARNATXA is neither filtered nor clarified and rests for at least 6 months in the bottle.

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 24 years
Yield 3.000 kg/ha
Bottles produced 1.224 bottles

Analytical data:

Alcohol content 16% vol
Total acidity (tartaric acid) 6,1 g/L
Residual sugar 1,3 g/L

