

EL CEL 2022

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% cabernet sauvignon, 20% carignan, 20% syrah.

Vintage 2022 Although this vintage saw modest rainfall overall, the 357mm of rain arrived at just the right moment 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.

2022 harvest It began the second week of September with the variety Sirá and ended on October 19 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 The whole grapes enter the cellar after being cooled for 24 hours, to prevent oxidation. They are destemmed, gently pressed and transferred to stainless steel tanks. Fermentation and maceration at a controlled temperature. After four weeks of manual pump-overs, the wine undergoes a gentle pressing using a horizontal pneumatic press and gravity run-free juice extraction.

Once pressed, the wine is transferred to new French oak barrels of 225 l. During aging, the wine undergoes malolactic fermentation in the same barrel. It is aged for 15 months before blending and bottling. Merum Priorati EL CEL is neither filtered nor clarified and rests for at least 6 months in the bottle.

Tasting notes Deep cherry-colored wine. On the nose it presents aromas between toasted and ripe black fruits such as blackberries, figs, lums... In the mouth it is mature and opulent. A wine with a great presence of candied fruit with nuances of burnt sugar. It stands out for having a lot of volume. It has a long and pleasant aftertaste. El Cel is an intense wine, but gentle at the same time.

Food pairing A wine of this complexity and elegance, such as EL CEL, calls for elaborate dishes such as pickled hare confit, suckling pig terrine, or venison loin with pomegranate sauce.

Serving Best served at between 15 and 17 °C.

Storing We recommend storing EL CEL in a horizontal position, avoiding direct light. Humidity must be constant, not less than 70%, and at a constant temperature to ensure optimum ageing for a period of more than 7 years.

Technical characteristics:

Age of vines between 23 and 28 years
Yield 1,000 kg/ha
Bottles produced 6,713 bottles

Analytical data:

Alcohol content 15,5% vol
Total acidity (tartaric acid) 5,6 g/L
Residual sugar 1.2 g/L