

LAUREL – CLOS I TERRASES

Catalunya



APPELLATION: Priorat

BLEND: Grenache (75%), Syrah (20%) and Cabernet Sauvignon (5%)

WINEMAKER: Daphne Glorian and Ester Nin

VINEYARD: _____

The grapes are sourced from the winery's 11.2 ha vineyard, at 375-450 metres of altitude. The vines are 10-27 years old and are planted in the characteristic licorella soils of Priorat, derived from slate and quartz, which help to drain water and retain heat during the day, releasing it by night and thus helping to ripen the grapes. The climate is Mediterranean but with high diurnal temperature variation, the typical annual rainfall is around 400-600 mm.

VITICULTURE: _____

The viticulture is biodynamic.

WINEMAKING: _____

The grapes are hand sorted, destemmed and lightly crushed before fermentation in a combination of large wooden and concrete vats. The initial fermentation lasted around 4 weeks. The wine is then aged in a combination of wooden and concrete vats, second and third year 228 litre barrels and amphorae.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Intense and vivid aromas of ripe cherries, hibiscus and passionfruit with a touch of juniper. It is juicy in the mouth with delicious bright fruit and silky tannins. Harmonious and well-balanced, with an elegant mineral finish.