

BLACK SLATE- LA CONRERIA D'SCALA DEI

Catalunya



APPELATION: Priorat

BLEND: Grenache (80%), Carignan (20%)

WINEMAKER: Jordi Vidal

VINEYARD: _____

The inspiration for Black Slate is a Burgundian concept of village nomenclature, applied to Priorat. Grapes are sourced from vineyards situated close to the village of Escaladei, planted on the famed licorella soils and located at 650 metres above sea level.

VITICULTURE: _____

Practicing organic.

WINEMAKING: _____

Grapes are hand harvested and must is fermented using indigenous yeasts in concrete tanks, followed by a 20 day maceration. Wine then ages for 20 months in French and American oak barrels.

WEBSITE: <http://www.vinslaconreria.com/>

This wine is not suitable for vegans and vegetarians.



TASTING NOTES:

Exudes classic Priorat aromas of black cherries and bramble fruit with notes of baked slate, licorice root and wild herbs. Medium to full-bodied, fresh, and focused palate with a lengthy finish.