



CELLER L'ENCASTELL PRIORAT ROQUERS DE PORRERA

SKU: SWERPP

The hills of Priorat are the source of some Spain's most highly sought-after wines. Here the high altitude and iron-rich slate soils combine to create wines of great personality, depth and minerality. Carme Figuerola and Raimon Castellvi founded their small 8 hectare estate in 1999, making highly concentrated red wines from ancient vineyards up to 100 years old. They work their steep, low-yielding terraced vineyards entirely by hand and their superb wines came out well ahead of many more famous names when tasted blind.

The fruit comes mainly from "Mas d'en Caçador" a small, old steeply sloping 75-100 year-old vineyard of very low production, located at 500 meters above sea level with a Northerly exposition to temper the heat of July and August. The vineyard yields a mere 300-400 grammes of grapes per vine.

The wine is fermented in a combination of stainless steel tanks and cement, then aged for minimum 16 months for half new half old French oak barrels.

Grape Blend: 80% Granatxa & Carinyena, 20% Merlot & Syrah

Tasting Note: A world-class red of great depth, laden with black fruits, liquorice, roasted meats and exotic spice. Rich and powerful with layers of flavour which unfurl with air. A long, concentrated, mineral finish.

Food Match: Ideal with slow roast lamb shoulder or braised oxtail.

Awards: 92pts Robert Parker, 93 Peñín guide

Farming Practices: Vegan - Contains Sulfites

