

Vega Escal 2011



Winery: Reserva de la Tierra

Region: Priorat D.O.Q.

Grapes: 50% Garnacha, 40% Cariñena, 10% Syrah

Winery: D.O.: The region has produced superb quality wines for more than 8 centuries, starting when Carthusian monks founded a priory or Priorat in 1163. Phylloxera wiped out nearly all of the plantings of grapes at the end of the 19th Century and it wasn't until the 1950s that serious replanting began. The region rocketed to fame in the 1990's as a new generation of winemakers came to the area combining new technology and old vines for superior results. There are only 26 wineries listed with the Consejo Regulador.

Wine: All of the fruit for this wine is grown in and around Gratallops, where there tends to be warmer daytime temperatures

than in the more northerly subregions of Priorat. Vines range in age from 10 years for the Syrah to 50 years for the Carinena. Grapes were hand harvested in the middle of September. Varietals were fermented separately with a total of 22 days on skins prior to pressing. Aged 6 months in a combination of French and American oak barrels.

Reviews: "A red from Priorat as a summer wine? Remember those steaks coming off the grill! Priorat is known for powerful blockbuster reds with high alcohol, but this is a relatively restrained version that allows dark-fruit flavors to shine, especially several hours after opening or decanting. I've tasted so many Priorat wines that were simply hot that I was ready to give up on the region — until I tasted this one."

★★★ (Exceptional) "5 wines perfect for the patio", The Wasington Post, Dave McIntyre, June 6, 2015

"Earthy berry and licorice aromas are composed, lightly oaked and attractive. This standard Priorato blend of Grenache, Carignan and Syrah is fresh feeling, with a bolt of bracing acidity. Juicy plum and raspberry flavors finish loamy, earthy and balanced. For a wine that's no heavyweight, this is strong throughout. Drink through 2018."

89 points *The Wine Enthusiast*, Issue August 2015



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