

DOTZEVINS PRIORAT

Wine produced in farms with 6 months spent in French oak barrels. Grenache, Samson, the Syrah, Cabernet Sauvignon and a touch of Merlot grapes, typical of this area, together with the mineralization of slate, gives clever intensity and personality, hard to find in other "terroirs". We get here an Intense wine with an elegant red fruit essence.

DO PRIORAT

Official Qualified Catalonian DO only occupies a small mountainous region located to the west of the province of Tarragona. Within its 1,900 hectares of vineyards, the most representative grapes ready to produce wines are Grenache and Carignan. The annual production of this QDO is 2 million bottles, developing in the area an estimative of 618 growers and 98 wineries. Porrera and Gratallops are the main towns; 45% of the total production is destined for export.

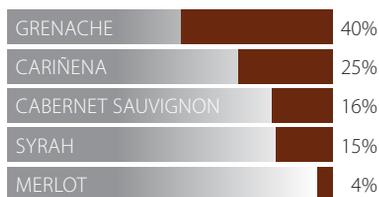
"TERROIR"

The grapes come from hillside terraces of slate. The vineyards are planted on steep slopes with 30% and 40% of inclination. Each strain has a reduced production: between 1 ½ kg and 1 kg, with fruits that have high mineral component that provides a point of freshness to the wines. The slate, warm summers and cold winters, provides to this area very special wines, with clearly high intensity and strength. Together with "Mas Sinén" Cellar, we produce a limited edition of 1,390 bottles, which express the most representative of this QDO.

WINE MAKING

Ecologically treated grapes, harvested by hand in boxes of 15 kg. Selected and rigorously chosen from the same strain. Every harvested grape is slow-stemmed. The fermentation takes place in stainless steel tanks for 14 days and 14 days of maceration with skin. The vertical pressing machine gently presses the grape and then the wine rests for 6 months in French oak barrels.

BLEND



TASTING NOTES

Intense flavor, meaty with hints of ripe red fruit, toasted soft and creamy, accompanied by a subtle spicy taste of pepper, cinnamon and vanilla. Long aftertaste with ripe fruit and retro-nasal smoked and spices. On the nose, fresh, expressive, with intense aromas of ripe blackberries and sloes predominantly, spicy scents of wild herbs, black pepper grain and hints of wet stone (slate) funds. Ripe cherry color, high layer with purple trim, thick legs, very slow and tinted.

PAIRING

It matches perfectly with cheeses, meats, red meats, and hunting meat such as pheasant, partridge, guinea fowl or civets. Baked Lamb or beef stew with mushrooms and other "consistent" plates with mushrooms or truffle dishes, stuffed capon, chicken or steak with mushrooms. The best pairing for this wine can be also a goose with pears, or even a good selection of chocolates. Here we have a Perfect wine for consistent foods.

Performance **2.500 Kg / Ha**

Priorat

DESIGNATION OF ORIGIN
FARMING

2013



6 months
AGING IN BARRELS



18°C
SERVING TEMPERATURE



14,5%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE

