

Salanques 2017

**Balance, intensity and purity.
The true character of Priorat**

Tasting note

“A bright cherry color and a medium to medium/high body. Aromatic intensity, dark and red fruits with brush strokes of vanilla and woods such as cedar. Intense taste, juicy dried fruit (underripe black plums) and a heavy acidity that lingers. Velvety feel, with tension, verticality and elegance, and also notes of balsamic vinegar, dried aromatic herbs and spices. Still young and lively. The wood is perceived more in the nose than the mouth, where it is well amalgamated.

Ramón Francas – June 2020

93 The Wine Advocate #224 – August 2019

92 Guia Peñín 2020 – October 2019

88 Decanter WWA 2020 – Bronze Medal – September 2020

Varieties: 65% from 40 -80-year-old Grenache vines, 25% from 80-year-old Carignan and 10% from 15-year-old syrah.

Soil: Hills of “Illicorella”, Paleozoic laminar slate, at an altitude of 350-450 meters above sea level. Yields of 300 g grape/vine.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration: Certified organic viticulture. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table. Fermentation of destemmed grapes in stainless steel tanks and wood barrel.

Aging: 14 months in a new fine-grained barrel of French oak (50% new and 50 % two-year-old barrel).

Bottling: 18,000 bottles in April 2019 without clarification or filtration.

Alcohol content: 15% vol. **pH:** 3.22 **Total acidity:** 6,4 g / L

Vintage 2017

A vintage marked by average and maximum temperatures above the values of the last ten years, along with a low level of rain. All the same, it is under these conditions that our vineyards and our grape showed us their incredible capacity, not only to survive, but also to give us a small quantity of the very highest quality. One of the earliest and shortest spring harvests that we can remember.

