



## Les Crestes 2019

**Fruitiness, freshness and expressivity.  
A young, genuine and sweet Priorat.**

### Tasting note

Color: cherry. Fruity expression. Red fruits, floral and spices. A tasty, fruity mouth, drawn out and fruity.

*Guía Peñín 2020 – October 2020*

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**Varieties:** 80% 20-year-old Grenache vines, 10% old Carignan vines and 10% from 15 year old Syrah vines.

**Soil:** Hills of "llicorella", Paleozoic laminar slate, at an altitude of 350-450 meters above sea level. Yields of 1 kg grape/vine.

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

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**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.

**Aging:** 8 months in a two-year-old barrel of French oak.

**Bottling:** 40,000 bottles in July 2020 without clarification or filtration.

**Alcohol content:** 15% vol. **pH:** 3.30 **Total acidity:** 6,2 g / L

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### Vintage 2019

The year is to be remembered for the heatwave that lasted until the end of June, with temperatures of up to 43 °C that especially affected the Carignan. A hot summer, but with showers that cooled off the vines. Optimal conditions continued through the end of August resulting in grapes that were concentrated and well balanced. Great quality with slightly lower yields.

