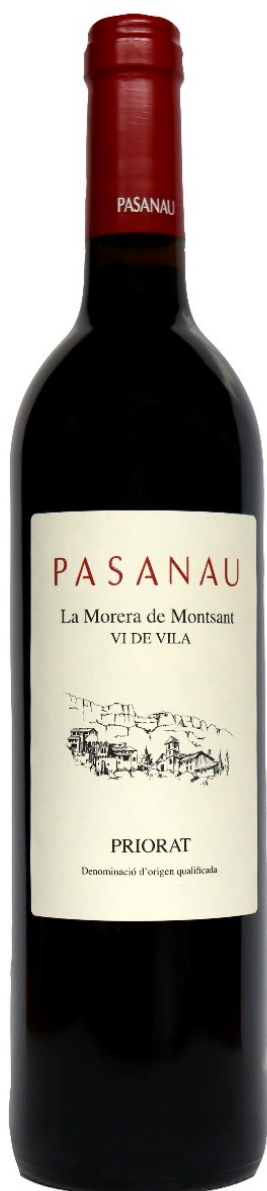


**VI DE VILA
LA MORERA DE
MONTSANT 2021**
D.O.Q. PRIORAT



CLIMATE CONDITIONS

The year 2021 began marked by the storm in the form of snow, coming from the Filomena squall.

Some temperature peaks were recorded between the end of winter and the beginning of spring, which caused the vines to bud during the first week of April.

Right at the beginning of the harvest, during the third week of August, the rains that fell for two weeks caused a slowdown in ripeness. A situation that changed radically from September 15, when it returned to the characteristic Mediterranean climate of the Priorat, which greatly benefited the evolution of the harvest, which lasted until the end of October.

VINEYARDS : Organic, 3 high-elevation plots, 650m to 710m

25 years old vines in average, Organic farming

Village : La Morera de Montsant (Tarragona, Spain)

Soil : sandstone conglomerates and lime cement

VARIETIES & VINIFICATION

Grenache 100%

Harvested by hand in boxes, mid-September

Destemming, crushing and first fermentation in stainless steel vats during 28 days with daily stirring pumping-over

MATURING

8 months in French oak barrels (225 L)

BOTTLING

April 2023

SENSORY ANALYSIS

Colour: inky, Cherry red with almost Ruby-red hues

Aromas: Straightforward bouquet with rosemarie, thyme and humid moss.

After swirling the glass : wide complexity and aromatic intensity, red cherry, cranberry, wood and spices

Taste : easygoing, well-balanced with red fruits flavours, silky sensations and round tannins, discrete and elegant wood notes

Finish : warm and powerful, extensive finish

WINE STYLE

Easy tense and concentrated Priorat

Hilly and mountainous Morera's terroir gives our Grenache its unique qualities, with black and red berries fruitiness.

