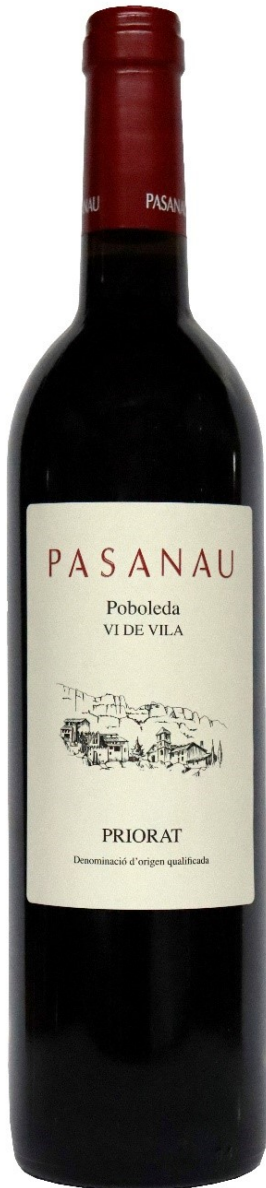

Celler

PASANAU

VI DE VILA POBOLEDA 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.

VINEYARD

1 single plot Las Salanques in Poboleda 50 years old vines

Organic farming, gobelet training

Soil : mountainous terrain with "Illicorella" (Priorat silty and stony black Slate)

VARIETIES & VINIFICATION

Grenache 88%, Carinyena 12%

Harvested by hand in boxes, mid-September

Destemming, crushing and first fermentation in stainless steel vats during 29 days with daily stirring pumping-over

MATURING

8 months in French oak barrels (225 L)

BOTTLING

April 2023

SENSORIAL ANALYSIS

Cherry red colour with cherry hues

Complex aromas slowly revealing themselves

Ripe black fruits (blackberries, blueberries), hints of hint and pencil shavings, laurel, graphite, clay and toffee

Well-balanced with silky tannins and a strong red-fruit flavour (redcurrants and blueberries),

Tension and wide mouthfeel sensations

Good long finish

WINE STYLE

Gets its essence in Poboleda terroir, with Licorella slate and a continentalized Mediterranean climate, giving this wine a high concentration, balance and elegance.

