

humilitat*

*humildad en catalán.

2015



ORIGIN

Grapes are cultivated in the villages of Poboleda and El Molar.

GRAPE VARIETIES

60% Grenache and 40% Carignan. Vines are 20 to 40 years old.

TECHNICAL DATA

Alcohol content: 15%

Acidity: 5.4 g/L

PH: 3.40

VINIFICATION

During harvest, a double manual selection takes place, first in the vineyard and then in the cases, just before destemming. The berries are collected in crates of 10kg capacity. Once at the cellar, grapes are cooled down to 6°C to allow a cold maceration during several days. Fermentation takes place at 24°C - 26°C. Extraction method is applied by a combination of pumping over and punching-down.

AGEING

The wine ages for 12 months in 500 liters used French oak barrels with a light to medium toast.

TASTING NOTES

Humilitat was handcrafted to reflect the essence of Priorat. This specific vintage has appealing spicy aromas like clove and curry, aromatic herbs and red fruit. It has a very good structure and is aromatically complex with a hint of eucalyptus that provides to the wine an intense freshness. Intense and refreshing acidity with a firm but also fine and mature tannin structure gives this wine a very rewarding taste.

AWARDS

Humilitat 2012: 89 point Robert Parker