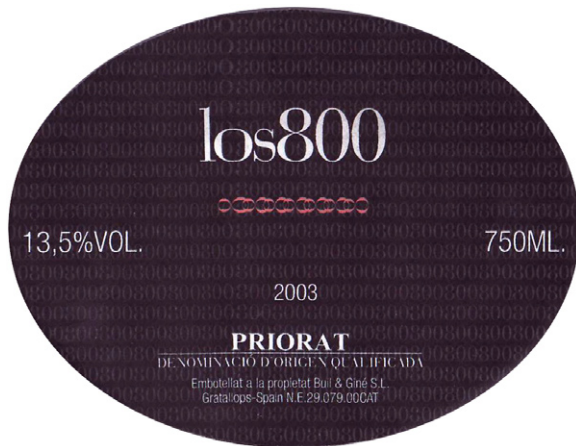


# Los 800 2003



**Winery:** Bodegas Los 800

**Region:** Priorat D.O.Q.

**Grapes:** Garnacha, Cariñena and Cabernet Sauvignon

**Winery:** Based in the town of Gratallops, in the hills of Priorato, this winery only sources from old vineyards above 800 meters. Hence the name “the 800s.”

**Wine:** After harvesting the different varieties are separately fermented. The wine undergoes a long maceration of 24 days at a temperature of 26° C to 28° C, followed by the malolactic fermentation. The wine is then aged in French and American oak barrels for 6 months prior to bottling. During aging temperature is controlled at 16° C.

## Reviews:

“Bright red. Fresh raspberry and candied cherry on the nose, plus a jolt of minerals adding energy. Crisp, nervy red berry flavors are underscored by zesty minerality and gain sweetness on the finish. Very fresh and elegant, especially for the price.”

**90 points** *International Wine Cellar* issue 133 July/Aug '07



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 07/2009