

# Vega Escal 2005



**Winery:** Reserva de la Tierra

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

**Grapes:** 60% Carinena, 30% Garnacha, 10% Syrah

**Winery: D.O.:** The region has produced superb quality wines for more than 8 centuries, starting when Carthusian monks founded a priory or Priorat in 1163. Phylloxera wiped out nearly all of the plantings of grapes at the end of the 19th Century and it wasn't until the 1950s that serious replanting began. The region rocketed to fame in the 1990's as a new generation of winemakers came to the area combining new technology and old vines for superior results. There are only 26 wineries listed with the Consejo Regulador.

**Wine:** All of the fruit for this wine is grown in and around Gratallops, where there tends to be warmer daytime temperatures

than in the more northerly subregions of Priorat. Vines range in age from 10 years for the Syrah to 50 years for the Carinena. Grapes were hand harvested in the middle of September. Varietals were fermented separately with a total of 22 days on skins prior to pressing. Aged 6 months in a combination of French and American oak barrels.

## Reviews:

“Inky ruby. Ripe cherry and blackberry aromas are complicated by smoky minerals and anise. Expressive dark berry flavors show light weight but impressive purity, with brisk minerality gaining strength on the back end. Graceful and edge-free, with very good finishing clarity and cut. This is extremely easy to drink.”

**90 points** *International Wine Cellar* issue 139 July/Aug '08

“Deep crimson-colored, it offers up a spicy bouquet of cedar, mineral, plum, black cherry, and blueberry. This leads to a smooth-textured, layered wine with enough structure to evolve for 2-3 years. This lengthy effort will drink well from 2010 to 2018.”

**90+ points** *Wine Advocate* issue 178 August '08



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