

Vega Escal 2006



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:

“It exhibits an alluring bouquet of smoke, crushed stone, lavender, leather, black cherry, and blueberry. Elegantly-styled on the palate, it has layers of savory fruit, good depth and concentration, and a lengthy finish. It will evolve for 2-3 years and offer prime drinking from 2011 to 2020. This value-priced Priorat is a good introduction to the region.” **Top 100 Spanish Wine Values**

90 points *Wine Advocate* issue 181 February '09

“A blend of 60% Cariñena, 30% Garnacha, and 10% Syrah, the grapes for this wine were sourced from 10 to 50 year-old vines from around the village of Gratallops. The wine offers smoky red berry and black currant aromas on the nose with a touch of lavender. Aged for 6 months in French and American oak, it reveals a palate of ripe and lush black cherry fruit with toasted oak, round tannins and a long finish.”

90 points *International Wine Review* issue 28 September 2011



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