

Vega Escal 2008



Winery: Reserva de la Tierra

Region: Priorat D.O.Q.

Grapes: 50% Garnacha, 40% Cariñena, 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:

“The fruit for the 2008 Vega Escal was sourced from around the village of Gratallops, a warmer sub-region of Priorat. It is a blend of 60% Carinena, 30% Garnacha, and 10% Syrah aged for 6 months in French oak. Enticing aromas of garrigue, lavender, incense, plum, and black cherry lead to a racy, intense, impeccably balanced, lengthy wine that can be approached now but will provide enjoyment for another 6-8 years.”

91 points *Wine Advocate* issue 194 May 2011

“Inky ruby. Ripe blackberry and plum aromas show serious power, with licorice and dark chocolate accents building with air. Full and fleshy, with sweet dark berry and cherry flavors deepened by smoky oak and floral pastilles. Repeats the plum and licorice notes on the broad, chewy finish. Serious stuff, and a great match to a piece of grilled red meat.”

90 points *International Wine Cellar* issue 158 Sept/Oct 2011



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