Vega Escal 2011



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: "Over the last few years, Priorat vintners have been moving toward reds that show a cleaner and clearer expression of the place, rather than emphasizing power. This wine is a good example of the move. A blend of 50 percent garnacha, 40 percent cariñena and 10 percent syrah grown in the warm hills of Gratallops, it's filled with lush raspberry and strawberry flavors that reflect the region's sunny, hot days, as well as mineral tones from the soils that bring freshness and depth. It vibrates with energy, supple yet ample."

Best Buy

92 points Wine & Spirits Magazine Issue February 2016

"Vivid ruby. Spicy redcurrant, raspberry and fresh flowers on the perfumed nose. Silky, spicy and seamless, offering deep, energetic red berry flavors. The smooth, lively and long finish displays an echoing raspberry note, gentle tannins and a touch of smokiness."

90 points Vinous Mediterranean Spain January 2016

