
AYRES DE ESCAL

Denomination Priorat Qualified Designation of Origin	Presentation 750 ML per bottle
Varieties Grenache; Carignan;	Alcohol 14% Vol

WINEMAKING PROCESS

The estates where this wine is grown are located on steep slopes of Llicorella, a loose granite-like soil typical of the Priorat region. The age of the vine stock varies between 25 and 40 years.

The production of the wine begins with the monitoring of each vineyard plot through a process of tasting and scientific analysis, leading to the first selection of the grapes from the vineyard.

The harvest is done by hand and put in boxes. Once these grapes arrive at the winery, a second selection of grapes takes place.

The harvest from each plot is fermented in separate small stainless steel tanks at a controlled temperature between 22 and 24 degrees Celsius, with daily micro-oxidation and racking. This results in the extraction of excellent raw material rich in colour and aroma.

Afterwards, the wine undergoes ageing process in naturally dried French and American oak barrels with different toasted intensities during 8 months, adding complexity, stability and maximum elegance to the wine.

TASTING NOTES

Appearance: An intense ruby colour combines with deep garnet

Nose: Warm ripe aromas reminiscent of ripe grapes and raspberry jam

Palate: A savoury wine with attractive silky texture, well structured with ripe and robust tannins giving a long well balanced finish

