

# Secret del Priorat

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VINTAGE: 2018

TYPE OF WINE: Red wine

DO: Priorat

GRAPE VARIETIES: Garnacha, Cariñena, Cabernet sauvignon, Merlot and Syrah

## WINEMAKING

Number of days of skin contact: 10-12 days

Type of fermentation: Maceration and alcoholic fermentation in stainless steel tanks

Length of alcoholic fermentation: 7-8 days

Fermentation temperature: 25-26°C

Ageing: 12 months in second-use French oak

## TECHNICAL DATA

Alcohol level: 13,5% vol.

pH: 3.44

Total acidity: 5.3 g/L (Tartaric a.)

Residual sugar: 0.6 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 8-10 years

## AVAILABLE FORMATS

75 cl

## TASTING NOTES

Deep, opaque cherry red color. Impressive fruit intensity (blueberries, black forest fruit) with spicy black pepper notes and an elegant mineral nuance characteristic of the terroir. Flavorful, rich, and complex on the palate, graced with velvety, fleshy tannins that are so ripe they leave aromatic echoes of dried figs and dates. A potent wine with good length and personality. A miracle from a unique place.

## SERVING SUGGESTIONS

The depth and intensity of the wine make it a perfect match for charcoal-grilled meat, while its spicy notes enhance recipes with pepper or aromatic herb (rosemary, thyme) sauces. An excellent choice with medium-aged cheeses. Serve at 14–16°C.

## AWARDS

· 93 points, JamesSuckling.com 2021 (Hong Kong)



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## TERROIR

### Soil

Shallow soils developed over Carboniferous slate (Paleozoic) that drain swiftly and have a low water holding capacity. Arranged along steep slopes, these soils are responsible for the typicity of Priorat wines.

### Weather conditions

2018 was a rainy year overall. The growth season saw abundant rainfall which exceeded the average by 50%, especially during the spring and the month of October. Temperatures were slightly lower in the spring, but normal during the remainder of the growth season and the ripening period.

### Precipitation

Annual total (current vintage): 886 mm

### Temperature

Annual average (current vintage): 14.6°C