

Secret del Priorat

VINTAGE: 2019

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: 3.38

Total acidity: 5.7 g/L (tartaric a.)

Residual sugar: 0.7 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 2022 (Hong Kong)
- 90 points, Wine Spectator 2022 (USA)



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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

In general, 2019 was a rather dry year, although some rainfall during the growth season contributed to good vegetative growth in the vineyard. Temperatures were within normal range, with slightly higher-than-average lows, although the summer was not particularly hot.

Precipitation

Annual total (current vintage): 431 mm

Temperature

Annual average (current vintage): 15,3°C