

Secret del Priorat

VINTAGE: 2021

TYPE OF WINE: Red wine

DO: Priorat

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

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-fill French oak barrels

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.5

Total acidity: 5.4 g/L (tartaric a.)

Residual sugar: <0,5 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

Beautiful dark cherry red with great depth of colour. Powerful on the nose, revealing rich fruit notes reminiscent of red cherry jam and exquisite undertones of ripe fruit (dried grapes, dates) with a touch of spices (black pepper). Flavourful, supple, and light on the palate, but with lush elegance. Well structured with a backbone of delicate, finely grained tannins. Seductive and modern in personality, seeking elegance over robustness.

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. Given its delicate texture, it also pairs well with dishes featuring certain vegetables, such as aubergine. An excellent choice with medium-aged cheeses. Serve at 14–16°C.



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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

2021 was drier than normal, but the year began with an intense snowstorm, which replenished the water table. The rest of the year, precipitation was very irregular. Summer rains contributed to good fruit development, and rainfall in September had a slight impact on the beginning of the harvest. Temperatures throughout 2021 were normal, although February was warmer than usual. Initially this brought budbreak forward, but once cooler spring temperatures set in, budding slowed down.

Precipitation

Annual total (current vintage): 720 mm

Temperature

Annual average (current vintage): 14.7°C