

Secret del Priorat

VINTAGE: 2022

TYPE OF WINE: Red wine

DOQ: 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 días

Fermentation temperature: 25-26°C

Ageing: 12 months in second-fill French oak barrels

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.51

Total acidity: 4.9 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

Bright, brilliant ruby red in colour. Seductive on the nose, revealing floral (rose) and spicy (clove) notes intermingling with a sweet aroma of jammy red fruit. Magnificent palate with exquisite tannins, as fine as spun silk. It unfolds gradually and mysteriously, revealing splendours along the way (aromas of clove and coffee, cocoa and eucalyptus, elegant wood notes and a final flourish of confected orange peel). The wine brings finesse and depth together in surprising harmony, as though it shares a secret with the soil of its provenance: the sun reflecting off the glittering stones.

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

The year experienced above-average temperatures, except in March, and nights were particularly warm. Temperatures intensified between May and August with several severe heat waves. Rainfall was scarce and concentrated at the beginning of the cycle and in summer, when precipitation levels rose somewhat. The end of the growth season was extremely dry with a minimum amount of real rain. These dry conditions contributed to the excellent condition of the harvest, resulting in a high-quality vintage.

Precipitation

Annual total (current vintage): 348.8 mm

Temperature

Annual average (current vintage): 16.6°C