

Costerduo

D.O.Q Priorat

Winery Notes:

All the essence of Priorat is resumed inside this bottle planted on high slopes, extract and show the purity and strength of Priorat terroir, a wine that emerge of the Priorat stones. Licorella soil Dark, shiny when exposed to the sun and with a delicate texture, llicorella is the skin of the costers. This decomposed slate topsoil covers layers of blue and reddish bedrock. Llicorella soils are poor and unable to retain water. This apparent disadvantage is key to keep grape yields under control, to encourage quality and to bring out the singular minerality of Priorat wines. It concentrates the essence of the soil.

Wine Making Notes:

Grapes picked by hand in 12-kg boxes the first week of 10/2016 at optimal maturity. Careful selection, destemming, delicate crushing. Alcoholic fermentation in small stainless steel tanks, periodic cap submersion, moderate maceration. Gentle pressing with separation of free-run wine. Malolactic fermentation. Nine months of aging in French oak barrels for 1/3 of the wine. Half a year of in-bottle aging before release.

Tasting notes:

Elegantly fresh & fruity but still rich, potent, authentic Priorat

- ▶ Vivid play of dark red and violet colors in the glass
- ▶ Ripe cherries, dark berries jam, herbs and pepper hints
- ▶ Full-bodied, fine acidity, juicy, firm but silky round tannins
- ▶ Lingering finish with pleasant sensations full of complexity



VINTAGE	2016
WINE TYPE	Red
VARIETAL	56% Carignan & 44% Grenache
ALC.	14,5%
REGION	D.O.Q Priorat
SOIL	Llicorella
PRODUCTION	2000 Bottles



Cardel Wines

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