



PARCEL·LES UNIQUES

Esclafit

VINO DE UVA

2018





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Technical sheet

For our top wines we have developed a language inspired by the periodic table of elements, which incorporates the different factors that influence the production of a wine: Climate, Vintage Factor, Geology, Viticulture and Winemaking. At the back of this sheet you will find all the icons that define each element of the table. You can complement the information on our website (read QR code). This project will have a second phase in which we will further develop this language in a book. We encourage you to join us on this journey!

by David Suñer

Winemaking

Destemmed and crushed grapes with 10% stem for the garnatxa. Spontaneous fermentation without SO₂ in stainless steel tanks with some manual pigeages and pumping, looking for a balanced extraction (higher for Garnatxa and lower for Carinyena). 30 days of maceration at a maximum controlled temperature of 25°C. Pressing and malolactic fermentation in stainless steel tank and barrels. Aging for 15 months in 2nd and 3rd year 225L French oak barrels, Dargaud tonnelerie from Tronçais, lightly toasted and bent by steam. Bottle aging for a minimum of 6-8 months before release.

Wine Facts

Vineyard: **Vinyes de Gratallops**
Latitude/Longitude: **41° 19' N / 0° 78' E**
Altitude: **300m above sea level**
Soils: **Llicorella**
Climate: **Mediterranean**
Varieties: **70% Carinyena / 30% Garnatxa**
Vine age: **20-50 years old**

Analysis

Alcohol: **15% vol.**
Total acidity (tartaric): **5,5 g/l**
Volatile acidity (acetic): **0,56 g/l**
pH: **3,37**
Total SO₂: **40 mg/l**
(SO₂ after malolactic and before bottling)
Sugars: **0,3 g/l**

Vintage 2018

The first half of the year was the rainiest in recent years, opening the door to an extraordinarily wet winter and spring. The soils, full of water reserves, faced the start of summer very favorably. We then had weeks of good weather with increasingly warm temperatures, only punctually contained by some rains that fell in mid-July. August was warm, as usual, with temperatures above 35 degrees on some days. The heat lasted until mid-September, when it suddenly dropped and allowed a cold and humid environment, which enabled an exceptional harvest.

Production: 2.314 bottles

Tasting notes

This wine represents our vision of a Priorat 2.0., with wines with a fresher, balanced and more elegant profile, preserving the fruitiness and minerality, easy to drink. The wine shows a beautiful purple-cherry color with a concentrated nose, that evokes black fruit and pepper, with a touch of cinnamon and licorice, melted. The palate is full and fresh, with a fruity mouth with grainy tannins at the end.

