

# PASANAU

## CEPS NOUS 2022

D.O.Q. PRIORAT



### TERROIR

Village : La Morera de Montsant

Soil : sandstone conglomerates and lime cement

Vines : first planted in 2000 – and some more recent ones

### GRAPE VARIETIES & VINIFICATION

50%Garnatxa Negra 21%Carinyena 15%Merlot  
9%Syrah 3%Cabernet Franc 2%Syrah

Harvested by hand in early September.

Destemming, crushing and first fermentation in stainless steel vats during 17 days with daily stirring pumping-over.

### MATURATION

7 months in French oak barrels (225 Litres)

### BOTTLING

May 2024

### CLIMATE CONDITIONS

The year began with a mild winter with little rainfall. Budding was a few days earlier than previous vintages, but it was correct, as was flowering, which was at the end of June.

The summer was very hot and this caused the harvest to be brought forward to the end of August.

### WINE STYLE

Good fruit concentration backed up by a post-fermentation ageing in barrel, combined with the Priorat's typical minerality and climatology, give Ceps Nous its tension and strength.