



VELL COSTER 2017

D.O.Q. PRIORAT

VINEYARDS

3 plots between 300m and 700m altitude, very low yielding
+70 years old vines
Gobelet training, Organic farming
Soil : Llicorella coster (steep slopes) (Priorat silty Slate)
All managed by hand including ploughing, some spots have to be tilled with our mule.

VARIETIES & VINIFICATION

Carignan 88%, Grenache 12%
Harvested by hand in boxes, mid-October
Destemming, crushing and first fermentation in 225L French oak barrel during 28 days with daily stirring pumping-over

MATURATION

46 months in French oak barrel (225L)

BOTTLING

May 2022

SENSORY ANALYSIS

Incredibly Broad range of sensations and aromas

Cherry red colour with purple hues
Flavours :
Juicy black fruits (cherry, blackberry)
Walnut shell
Hibiscus Jamaican flowers and Tagetes
Mouthfeel : fresh, balanced and mouthwatering
Soft smooth tannin, ripe cherry, chocolate, cedar and balsamic notes, quartz mineral.

Excellent long length

WINE STYLE

Golden Priorat, Heroical viticulture
Century vines, no machinery in the winery
Essence driven by its unique terroir, and original Priorat varieties, combined with exceptional maturing conditions (nearly 4 years).
Medium-bodied and very aromatic wine.

CLIMATIC CONDITIONS

Mild winter with low rainfall but well spread during the whole spring season (261L).
Budburst started a bit earlier than previous cycles but the shoots remained safe.
Flowering with no issues at the end of June.
Very warm June, July and August as warm as average. Veraison happened second-half of August.
Both vines and grapes remained healthy away from any disease thanks to good sunny and windy conditions, with barely no need of phytosanitary treatments.

