

PASANAU

VELL COSTER 2021

D.O.Q. PRIORAT

TERROIR

3 plots between 300m and 700m altitude, very low yielding and 70 years old vines

Llicorella coster (steep slopes) (Priorat silty Slate)
All managed by hand including ploughing, some spots have to be tilled with our mule.

VARIETIES & VINIFICATION

85% Carinyena, 15% Garnatxa Negra

MATURING

19 months in French oak barrels (225 L)

BOTTLING

April 2024

CLIMATE CONDITIONS

The year 2021 began marked by the storm in the form of snow, coming from the Filomena squall.

Some temperature peaks were recorded between the end of winter and the beginning of spring, which caused the vines to bud during the first week of April.

Right at the beginning of the harvest, during the third week of August, the rains that fell for two weeks caused a slowdown in ripeness. A situation that changed radically from September 15, when it returned to the characteristic Mediterranean climate of the Priorat, which greatly benefited the evolution of the harvest, which lasted until the end of October.

WINE STYLE

Golden Priorat, Heroical viticulture, Century vines, no machinery in the winery and vines.

Essence driven by its unique terroir, and original Priorat varieties, combined with exceptional maturing conditions (nearly 4 years).

Medium-bodied and very aromatic wine.

