

PASANAU

VI DE VILA LA MORERA DE MONTSANT 2022

D.O.Q. PRIORAT

TERROIR

3 high-elevation plots, 650m to 710m
25 years old vines in average, Organic farming
Soil: sandstone conglomerates and lime cement

VARIETIES & VINIFICATION

84% Garnatxa Negra, 16% Merlot
Harvested by hand in boxes, mid-September
Destemming, crushing and first fermentation
in stainless steel vats during 29 days with daily
stirring pumping-over

MATURING

12 months in French oak barrels (225 L)

BOTTLING

July 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

Easy tense and concentrated Priorat
Hilly and mountainous Morera's terroir gives our Grenache its unique qualities, with black and red berries fruitiness.

