

# PASANAU

## VI DE VILA DE POBOLEDA 2022

D.O.Q. PRIORAT



### TERROIR

1 single plot Las Salanques in Poboleda 50 years old vines

Organic farming, gobelet training

Soil : mountainous terrain with “llicorella” (Priorat silty and stony black Slate)

### VARIETIES & VINIFICATION

74% Garnatxa Negra, 20% Merlot, 4% Carinyena, 2% Syrah

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

13 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

Gets its essence in Poboleda terroir, with Llicorella slate and a continentalized Mediterranean climate, giving this wine a high concentration, balance and elegance.