

CAL PLA CRIANZA 2016, CELLER CAL PLA, DOC PRIORAT, PORRERA



ORIGIN: DOQ PRIORAT, Catalunya, Spain

PRODUCER: Celler Cal Pla

ENOLOGIST: Joan Sangenís

Varieties: 55% Old Vine Garnatxa Negra 40% Carenyena (Samsó) 5% Cabernet Sauvignon.

Region: the wine is made in Porrera at the family owned and managed winery. The area has a unique microclimate with both continental and Mediterranean influences. It is affected by the dry cold north winds of the former and the moist warm breezes of the Mediterranean. Temperatures may fall to -6°C in winter and rise to a maximum of 35°C in summer.

Vineyards: on northwest facing terraces at an altitude of 350-500 mt, 30-40 years old. The topsoil, composed of slate and quartz-rock, appears dark grey and often nearly black. Beneath there is a base of reddish slate with particles of quartz locally known as 'Llicorella' high in mineral content.

Traditional winemaking: harvest typically occurs in the last week of September and 1st week October. Average yield is 1.5kg per vine, macerated for 30 days on the skins. Fermentation temperature 30°C in stainless steel tanks.

Aging: aged for 15 months, using new and 2-3 year old French and Hungarian oak. Bottled with no clarification or filtration.

Tasting Note:

Vibrant dark crimson colour with hints of purple, an intriguing, toasted and mature fruit cake nose with mineral notes, mountain herbs, liquorice and chocolate. Immensely full and powerful on the palate, great concentration of mature fruit from very low yields. A richness of flavours, balsamic, eucalyptus, envelopes the senses, reminiscent of the aromatic herbs and Llicorella (slate) soil typical of the area. Grand structure and velvety tannins with an enduring and memorable finish. A sensational Priorat wine.

Alc Vol: 15%
Total acidity: 5.90 gr/l tartaric
PH: 3.40
Cork: Natural top quality cork 49x24
Production: 50,000 bottles