



# Videguarda Costers del Priorat

## Red Wine

### D.O.Q. Priorat

#### THE VINTAGE

2015 was a year of medium to high temperatures, and during July there were several heat waves, although in August the cool evenings produced conditions for a normal ripening process.

During harvest there was rain and with it a certain level of worry, but this year the harvest rains were not as heavy as those in 2014, and as a result there were no major problems preventing a normal evolution of grape harvest.

2015 has definitely delivered an impeccably well developed and healthy crop of grapes and the profile is of a good vintage.

#### FERMENTATION

Mas de Subira is made from grapes grown on our Els Palells Estate, located at Bellmunt del Priorat (in the south of DOQ Priorat) where the winery is also located.

Harvest begins with picking the Garnacha at the beginning of September, following the pertinent ripeness controls of the grapes in the vineyard.

Grapes are harvested manually and brought to the winery in small, 18kg capacity boxes, where they are crushed and then transferred to 10,000 kg capacity stainless temperature controlled stainless steel tanks. During the course of fermentation there is daily pumping over and tasting to control the wine's evolution and to decide the optimum moment for racking and pressing. After 18 days in tank the wine was pressed and racked; malolactic fermentation was done in stainless steel tanks using indigenous bacteria.

#### AGEING

Following malolactic fermentation the wine was transferred to 300 litre capacity French barrels where it was aged for 12 months.

#### GRAPE BLEND

60% Cariñena, 40% Garnacha

#### ANALYSIS

Alcohol: 14,50% vol.

Residual sugar: 0,46 g/l

Total acidity: 5,4 g/l

#### TASTING NOTE

Deep cherry red

Very intense and aromatic on the nose, dominated by ripe black fruit, sloes and blackcurrants and a touch of liquorice. From the 12 month oak ageing period there are also toasty and spicy notes which deliver elegance and complexity on the nose.

It is bright and appealing on the opening palate, with good balanced acidity. Very ripe, polished tannins from the barrel ageing give it great structure. On the back palate the intense fruity flavours return, giving the same ripe black fruit sensations which were perceived on the nose.

It is long in finish, perfect for drinking now, but also with bottle development potential.

