

**SCALA DEI**



## Scala Dei Prior

The expression of Priorat wines: all the subtleness of Garnacha plus the deep mineral notes from the slate soil in a structured wine full of rich aromas.

### Winemaking

After deciding which vineyards would be allocated to this wine, the bunches, previously selected in the vineyards, entered the winery in small 16kg cases. All the grapes were then meticulously inspected by the winery staff as they passed through the vibrating sorting table installed in the winery entrance. After destemming and crushing they were fermented at a regulated temperature to preserve all their ripe fruity aromas. They were then aged in barrels (80% French and 20% American oak) for one year. This aging then continued for one more year in bottles to ensure that the wine would come out to market at its optimum consumption time.

### Viticulture

The vine stock is 15 to 25 years old, planted on terraces, and our winegrowing practices are geared to yielding grapes with the characteristics of the wine we want. We thus seek grapes with high acidity, with concentrated fresh fruitiness, not overripe and with lively yet ripe tannins.

### CHARACTERISTICS OF THE YEAR:

The vintage 2015 was a strange vintage, especially until shortly before the harvest. We came one of those vines very promising: good winter and rainy spring (without excess), but when summer arrived we saw that it would be hot. And yes, he did. It was a very warm summer, which made maturation advance, especially in the lower areas. The rains, although scarce, from the middle of August helped the high vineyards, but not those of the valleys, where due to their advanced stage of maturation the grape had to be selected fairly well in order to enter only the optimum. Thus, and compared to previous vintages, we are before wines with a little more body than the previous year and with greater weight of ripe fruit.

### Sensory characteristics

Clarity and brilliance. Deep intense ruby red with garnet and bluish hues on the rim. Intense lingering aromas of red and black fruit, wild strawberries, blackberries, violet floral nuances underlain with supple spiciness and toasty notes. This wine has body, finesse, a silky mouthfeel with ripe elegant tannins which are enhanced by the mineral aromas from the licorella soil.

### Technical sheet

ELABORATION REGION  
D.O.Q. Priorat

VARIETY:  
Garnacha Tinta 55 % Cariñena 15%  
Cabernet Sauvignon 15% Syrah 15%

ANALYSIS:  
Alcohol content: 15.0% vol

Contains sulfites

YEAR:  
2015

### Winemaker Tips

It is at an optimal time of consumption but will evolve favorably for - at least - the next 5-10 years if stored in good condition. We advise to decant or serve wine in advance.