

## Serras del Priorat

**Grape Varieties:** 60% Grenache, 20% Carignan, 20% Cabernet Sauvignon and Syrah.

**Average Age of Vines:** Between 10-12

**Vinification and Aging:** Fermentation in 2500 litres vats at a controlled temperature. Daily “pigeage”. After fermentation, maceration during a further 2 weeks followed by 8 months in 500 litres French oak casks.

**Potential Aging in Bottle:** 8-10 years

