

CAMINS DEL PRIORAT



Owner: Álvaro Palacios.
Oenology: Álvaro Palacios / Oriol Castells.
Viticulture: Álvaro Palacios / Roger Pallarés.
Winery foundation: 1989.

Wine name: CAMINS DEL PRIORAT.
Harvest: **2022.**
Harvest classification: Excellent.
Launch onto the market: April 2023.

Grape source: Sourced from 8 different villages.
Gratallops, Porrera, Torroja, Les Vilelles,
Bellmunt, El Molar, El Lloar and Poboleda.
Surface of estate own vineyard: 148,26 Acres / 60 Hectares.
Region: Priorat D.O.Q
Soils: Multilayered slate "licorell" with variable orientations and
silty texture. From Paleolithic era, Carboniferous period:
metamorphic slate generated by the transformation of clay
affected by pressure and temperature.
Orography: Very steep slopes & terraced slopes.
Orientation: Widely varied exposures depending on vineyard sites.
Vineyard height: From 350 m. to 700 m. From 1,148 feet to 2,296.
Climate: Mediterranean, with a great influence from the sea.
Rainfall: 328 mm - 12,91 inches
Average temperature: Min: -34,88°F (-1,6°C) /Max: 105,8°F (41°C) - Average: 61,16°F (16,2°C).

Grapes varieties (%): 54% Gamacha
11% Cariñena.
15% C.S.
10% Syrah.
6% Merlot.
4% Whites varieties: Gamacha blanca, PX and Picapoll Blanc.

Age of vines: From 15 to 47 years old vines.
Planting density of vines: Planting Pattern 1,2 x 2,4 y 2,2 x 1
From 1.376 to 1.780 vines per Acre. / From 3.400 to 4.400 vines per Hectare.
Pruning style: Head pruning - bush wines and double cordon.
Cultivation methods: Agricultural machinery.
Irrigation: No.
Green harvesting: Depending of each vineyard.
Production per Hectare and Acre: 25HI per Hectare.
Harvesting: Selective according to the village and vineyard site.



Date of harvest:	From August 24th to October 11th, 2022.
Destemming-crushing:	100% destemmed and soft crushing.
Alcoholic fermentation:	Inox, cement and wooden oak vats with regular cap punching (pigeage). Native yeast.
Maceration:	27 days.
Malolactic fermentation:	In vats.
Ageing:	4-6 months in wooden vats and barrels.
Fining:	Yes.
Cold stabilization:	No.
Filtering:	Yes.

Analysis

Alcohol:	14.5%.
Total acidity:	5,02 g/l.
pH:	3,55.
Volatile acidity:	0,48g/l.
Total Dry Extract:	28,5 g/l.

Production

75 cl:	194.000 Bottles.
150 cl:	3.000 Magnums.

Storage

To ensure optimum development, this wine should be cellared at a maximum temperature of 54 °F (12°C).
Contains Sulphites.

Wine life

Optimum drinking time after its 1st year in bottle.
We do not recommend to keep this vintage more than 6 years.