



## LA CREU ALTA 2007

Made from a blend of centenary Carignan vines and 80 year old Grenache vines, LA CREU ALTA is our true «terroir» wine, which expresses the history and culture of the land of PRIORAT. This wine is a subtle mix of concentrated flavours, yet it is profound and shows touches of finesse.

### WINE

BLEND: 50% centenary Carignan, 35% Grenache noir and 15% Cabernet Sauvignon

PRODUCTION: 6.088 bottles and 100 magnums

### VINE

EXPOSURE: - 70% step slopes facing North East

- 30% step slopes facing South West

SOIL CHARACTERISTICS: dark slate called "llicorella"

ALTITUDE: 350 - 550 meters

AVERAGE YIELD: 0,5 à 1,0 kg/plant

AGE OF THE VINES: Carignan : 100 years old, Grenache : 20 to 40 years old and Cabernet Sauvignon : 15 years old

### AGING

The aging period is about 18 months in Allier French oak barrels.

- 80% new barrel

- 20% 1 year old barrel

### TASTING NOTES

- Dense colour with purple disk.
- On the nose very intense moka's aromas associated with black berry. After, the wine reveals mineral notes, Mediterranean herbs, typical vegetation of Priorat, balsamic note, keeping the same intensity.
- The attack is elegant and ample. After, the tannins appear, giving a concentration and flexibility sensation. Powerful, big volume, elegant and deep... Length, with persistent notes of coffee and spicy on the finish.

**FOOD PAIRING:** « Cochinillo ibérico con salsa de pimienta y terrina de ajos y membrillo » from the restaurant CELLER DE CAN ROCA in GIRONA – Spain.

**AGING POTENTIAL:** Drink it now through 2022

**SERVING TEMPERATURE:** 16 - 18°C