



LA CREU ALTA 2008

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: 60% centenary Carignan, 35% Grenache noir and 5% Cabernet Sauvignon

PRODUCTION: 1.508 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 and Grenache : 20 to 40 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

- Dark inky colour.
- Fresh nose of leather and liquorice, which is typical for very old Carignan in Priorat.
- Luscious, powerful and concentration of blueberry cream with liquorice and violet. Fantastic mineral notes which increase the length on the finish.

FOOD PAIRING: "Lamb and tomato's bread" from the restaurant CELLER DE CAN ROCA in GIRONA – Spain.

AGING POTENTIAL: Drink it now through 2023

SERVING TEMPERATURE: 16 - 18°C