



## LA CREU ALTA 2009

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 and 40% Grenache noir

PRODUCTION: 3.600 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

- 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:** «Rabo de vaca deshuesado y relleno de tuetano» from the restaurant CELLER DE CAN ROCA in GIRONA – Spain.

**AGING POTENTIAL:** Drink it now through 2024

**SERVING TEMPERATURE:** 16 - 18°C