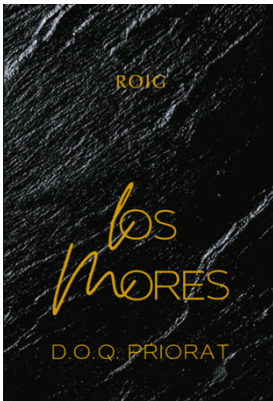


Roig



Origin Denomination: DOQ Priorat

Typology: red wine

Varieties: Grenache 40%, Carignan 40%, Cabernet Franc 10%, Syrah 10%

Vintage: 2016

Oenologist: Jordi Torrella

Aging: 12 months in French oak barrels

Cork: natural

Production: limited to 2.000 bottles



VITICULTURE

Grapes coming only from the slate vineyards facing south-west of the Los Mores estate. Maturation checks are carried out before harvest to achieve their optimum ripening point. Harvesting is done manually with boxes of 10-15 kg. After the first selection it is skinned and a second selection is made grain by grain. Separate production by varieties.

WINEMAKING

Wine with its own style made with local varieties. Cold pre-maceration of the grapes for 24 hours. Long fermentation of 20 to 24 days with daily manual "pegeage", local yeasts. Aged for 12 months in 225 liter French oak barrels (Q. Petrea), fine-grained and lightly toasted. It is aged for 12 months in the bottle so that it can reach its optimum point of maturity.

TASTING NOTES

COLOR

Cherry and violet edging

SMELL

The well-integrated aromas of slightly ripe fruit are perceived, with notes of wood, smoky and mineral touches.

PALATE

Highlights his youth, has a lively and dynamic mouthfeel. Fine notes of very integrated aging and fruit.

SERVICE RECOMMENDATIONS

Pairing-gastronomy: duck confit, lamb and baked duck, red meats, game, etc.

