



VESPRES 2019

Red Grenache / Carignan / Syrah

The first vintage of **Vespres** was in 2007 and since then has remained loyal to its style until nowadays.

Over the years it has received excellent reviews. Perhaps the most prominent was in 2013, when Vespres 2010 appears in the prestigious American Magazine **Wine & Spirits (100 Best Wines of the World)** and, with 94 points, they place it as the **best value wine** among the 100 chosen in the American market.

We have always produced it with the **traditional grape varieties** of the area and the ones that represent us mostly: **Garnacha Tinta**, the variety that defines us most, gives it fruit and elegance. **Cariñena**, more intense, gives it some mineral touches and more balsamic notes. **Syrah**, which rounds it with floral hints.

The vineyards, small plots of about 50 and 70 years old, are located in the southern area of Montsant: between Capçanes, Marçà and El Pla de Falset. They are **old vines**, planted in different types of soil. Most **clay-calcareous soils**, which have made the winter and spring rains very welcome and have retained the water so that means the vineyard would have reserves. In other soils, such as **stony soils**, water has drained naturally and we have obtained less production, but instead, it has given us a much more fruit concentration, with thicker skin and more pigmentation.

All tasks of the vineyard are manual and we do not use chemical-synthetic products. Following the principles of **organic** and **biodynamic viticulture** we guarantee the **biodiversity** and **sustainability** of the vineyard, and the **essence of its origin**.

Fresh and adventurous character, elegant and deep.

As a whole it transports us to the land of Priorat without doubt.

Wet forests, dry paths, wild landscapes, mineral and spicy draw their profile.

Its silky texture, fresh acidity and elegant austerity, predict an extraordinary and long ageing.