



## PEDRABONA 2020

Red Grenache / Carignan

The adventure in the DOCa Priorat begins in 2016 with the production of the first vintage of Pedrabona. It is the first wine of our range that belongs to this denomination.

Having explored the Montsant area for many years, we decided to start in the adjoining denomination because we saw that there were many possibilities.

Pedrabona is the first wine and will not be the last. Now that we have the new winery completely finished, we can talk about the new project come true.

We have recovered an old village house in Gratallops that had already been a winery for more than 200 years ago. On the main floor we have the production area, and in the basement, a beautiful ageing room with original stone walls.

Vintage:

2020 vintage will be remembered for generations for its special conditions. After a dry 2019 year, 2020 starts in January with storm *Gloria*, which affects roads access to the vineyards and some fields.

Once the weather has stabilized, we saw on the horizon an extraordinary vintage both in quality and quantity. But the rains were very abundant in April and May and the perspective we had, it changed. An attack of *mildew*, such as had never been seen

before, fills the vineyards with sadness and despairs the peasants, who, despite great efforts, are unable to stop it. The grape dries up inexorably in the vineyards. Only a few privileged plots, due to their exposure to the *Seré* wind, resisted the fungus. A strong wind just before the harvest caused many ripe grapes to fall to the ground and this made us react quickly, harvesting immediately.

For the winery, that represented a 50% drop from the expected harvest. We made an extreme selection to enter only the grapes that were in perfect sanitary conditions. The production was short, but extraordinary.

**Soil:**

Old vines of Garnacha Tinta and Cariñena, all around Gratallops. Small plots, separated with the typical stone walls, most planted in gobelet system and on typical soils of *llicorella*, the slate of Priorat. It really is an idyllic landscape and from which we can only get quality grapes with great potential.

**Viticulture:**

All work in the vineyard is manual and we do not use any chemical-synthetic product. Following the principles of organic viticulture we guarantee the biodiversity and sustainability of the vineyard and the essence of its origin.

**Winemaking:**

It ferments in Austrian foudres Stockinger of 2,500 litres of capacity. After, it ages partly in the same foudre, and partly in 300 litres capacity French oak barrels of second year during around 14 months.

**Fine, complex and with a traditional character.**

It offers a great range of aromas and flavours. Red and forest fruits and spices the most. Forest fruit, dried leaves, cedar and some notes of graphite. Wild flowers and some balsamic notes are giving a nice Mediterranean character. Well defined, very expressive, vibrant acidity, refreshing and with a long nice finish.

**Other information:**

DOQ Priorat

Vineyards location: Mostly all are located in Gratallops. An small vineyard also located in Pla de Falset (240 – 370 masl)

Climate: Mediterranean with Continental influence.

Grape varieties: 50% Garnacha Tinta - 50% Cariñena

Alcohol: 14.5%

Production: xx bottles (0.75 cl.)