

Grape varieties

Garnacha tinta (90%) and Garnacha gris (10%) from 30 to 45-year-old vines

Origin

Spain, Catalonia, Priorat, La Morera

Soil

calcareous clay at 450 m a. s. l.

Vinification

50% destemming, 10-12 days maceration for the whole bunches and 25 days for the destemmed grapes, alcoholic fermentation in stainless steel tanks with native yeasts

Ageing

8 months in ceramic eggs and stainless steel tanks

Characteristics

Red, Natural, Still, Fine and elegant

Properties

Alcohol: 14 %, Ph: 3.2, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



VINS NUS INSTABILE VERMELL

VINS NUS PRIORAT, Priorat, La Morera

2023 31004 75 CL

2022 31004 75 CL

2019 31004 75 CL

NATURAL