



LECTORES VINI
— SINCE 2016 —

Classic 2021 DOQ Priorat

Vintage: 2021

Alcohol: 13.5%

Varieties: 70% garnacha, 25% mazuelo, 5% others.

Production: 3425 0.75lt bottles

Analytical: AT: 6.8 g/lt. AV: 0.6 g/lt. PH: 3,38 SO2 Total: 57 mg/lt

Vineyards located in the towns of Torroja and Gratallops, at an altitude of 500 meters above sea level, within the **DOQ Priorat**. The climate is Mediterranean, and the soils are slaty or llicorella with low rainfall. The 2021 vintage is fresh (650mm), with mildew attacks, a year marked by low production. The average age of the vineyard is around 25 years, and the viticulture practiced is organic, without the use of irrigation and with very low average yields, about 3,500 kg/ha. Harvesting was done manually and selectively (first the Grenaches, lastly the Mazuelo) in the first half of September 2021.

In the cellar, the entire grape bunches were destemmed, and the grapes were macerated for three weeks with gentle periodic punch-downs. After pressing the grapes, fermentation was completed in temperature-controlled stainless steel tanks (24-26°C). Indigenous yeasts were used. The aging process lasted for 15 months, with a portion in stainless steel tanks and another in used French oak barrels, where malolactic fermentation also took place. Before bottling, the wine was gently filtered.

Bottling date: 06 of April, 2023.

Start of commercialization of the vintage: January 2023

