LECTORES VINI
SINCE 2016

Classic 2022 DOQ Priorat

Vintage: 2022
Alcohol: 14%
Varieties: 75% Grenache, 15% Carignan, 10% others.
Production: 6682 0.75lt bottles - 50 Magnums
Analytical: AT: 5.7 g/lt. AV: 0.6 g/lt. PH: 3,3 SO2 Free: 27 mg/lt 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 slatey or licorice with low rainfall. 2022 is one of the driest vintages with a negative record in rainfall. 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 3,000 kg/ha. Harvesting was done manually and selectively (first the Grenaches, lastly the Mazuelo) in the first half of September 2022.

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 (24-26ºC). Indigenous yeasts were used. The aging process lasted for 14 months iin used French oak barrels, where malolactic fermentation also took place. Before bottling, the wine was gently filtered.

Bottling date: 15th of July, 2023.