

## La Guinardera 2021

*La Guinardera*

2021

*Gratallops*

*Vi de Vila*



*Priorat*

*Denominació d'Origen Qualificada*

75 cl    Total d'ampolles 3.770    14,5% vol.

**Assemblage:** 100% Grenache

**Alcohol content:** 15 %

**Total Production:** 2900 bot.

### **Aging**

Matured 12 months in 500 l. oak barrels from the best oak forests in Europe (Q. Petraea), using only barrels of second wine. Then, we aged 36 months of aging in bottle.

### **Vines**

The grapes used in the elaboration process come solely from La Guinardera estate (Vineyard area: 1 hectares).

La Guinardera crowns a hill of 250 m. high facing the sun and the four winds thus granting the vineyard optimum ripeness and healthiness.

### **Taste**

Wine with a red color, medium layer and a rim that indicates its aging. Penetrating, powerful, complex, mineral and deep aroma. Initially, the aroma of fresh plum appears, then passes to notes of jam of jerusalem artichoke, blackcurrant and nuts on a spicy background. As it opens, notes of olive oil, minty touches, mushrooms and undergrowth appear. It is a structured, fruity wine, very fresh, long, balanced, persistent and with ripe, soft and dense tannins, which thanks to the balance in acidity and the time in the bottle shows a unique and mysterious Priorat.

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