

Badaceli 2014

Winery:

Bodegas y Viñedos de Cal Grau

Grape varieties:

60% Garnacha – 40% Cariñena

Location:

Finca La Solana (D.O.Q. Priorat) El Molar – Tarragona

Alcoholic degree:

15%

Fermentation:

For 10 days under controlled temperature of 25°C in 8.500 liters tanks

Post-fermentative Maceration Time:

18 days on lees

Aging:

14 months in new (30%) and second year (70%) French oak casks

Tasting:

It comes from a selection of vineyards in the La Solana varieties Samsó and Grenache. Their wines are assembled after the period of aging in new and second year is usually between 12 and 16 months. It is a wine with aromas of wild berries on mineral nuances, earthy, and spicy vegetables. The palate is wide, with perfect acidity and good length.

