

La Ninota 2015-2016



Winery:

Bodegas y Viñedos de Cal Grau

Grape varieties:

60% Garnacha – 30% Cariñena, 10% Syrah

Location:

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

Alcoholic degree:

14%

Fermentation:

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

Post-fermentative Maceration Time:

7 days on lees

Ageing:

4 months in new and second year French oak casks

Tasting:

An elegant expression of the Priorat that comes from La Solana, a 22 hectares estate located on the terraces that surround the winery. Soils are slate rock, locally known as “Licorella”. Opaque ruby color. Minerals and smoked sensations in the nose, red berries notes and black slate tones typical from Priorat are combined with ripe blackberries and liquorice. Sensations in the mouth are those of a fresh wine and good acidity with silky round tannins. The back nose is floral, mineral and fruity.