



Wijnfiche

Domini de la Cartoixa - Galena | Priorat DOCa | BIO Spain (CATALUNA) – 2018

Domain

Domini de la Cartoixa

Priorat is located southwest of Barcelona, and is a wild area. It is the only DOCa-status next to Rioja. The grounds of Domini de la Cartoixa (El Molar) were still owned by the Carthusian monks of Scala Dei Priory in the Middle Ages. They promoted viticulture and spread a kind of spirituality that can still be felt in the old vineyards today. Today the domain is in the hands of the Pérez-Dalmau family.

Vinification

A rigorous, manual selection from 14 plots with organic viticulture. The fermentation and maceration of each grape variety is done separately in stainless steel barrels. There is also a very soft pressing, just like malolactic fermentation. Finally, a blend is made from the different grape varieties, after which the aging takes place in oak barrels for 12 months.

Taste

Intense and vibrant red color. Complex, elegant and mature wine that has freshness and minerals. In the nose the aroma of ripe black and red fruit together with a hint of balsamic vinegar. In the mouth rich, soft, long and a good balance between the fruit and the tannins. The finish is intense, powerful and long.

Food pairing

Meat - red | Duck | Cheese | Mushroom - wild | Poultry - pigeon

General information

Type: Red wine

Grape varieties: Garnacha (35%), Merlot (25%), Cabernet Sauvignon (25%), Cariñena (15%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

