

CESCA VICENT



Appellation Priorat DOQ
Vintage 2017
Production 15040 bottles

Winemaker
Emili Esteve & Roser Amorós

Varietal Content
51% Red Grenache
20% Merlot
11% Carignan
11% Cabernet Sauvignon
7% Syrah



Vineyards
All grape comes from a single estate, *Mas d'en Corral*, with 30 years old vines. The estate is distributed in narrow terraces with slopes between as low as 10% in most areas to as steep as 48%. The terraces next to the river Montsant are more spacious. Most of the estate is oriented South-East with good solar exposure. Harvest is done at the right moment controlling the ripeness and tasting the berries according to variety, vineyard and style of wine desired to be produced. Grapes from small plots with low yields are hand-picked and carried to the cellar in small crates containing around 20 kg.

Harvest 2017
By the end of August we started with the Syrah. Already in the first week of September it was the moment for the red Grenache followed by the Merlot.

By mid september was harvested the Cabernet Sauvignon and we had to wait for the carignan until the end of the month.

Vinification
The Grenache is harvested not too ripe. Temperature controlled tanks enable pre-fermentation cold maceration with the skins to maximize extraction as well as control fermentation temperatures and length. Fermented with commercial yeast. During the fermentation the must goes through a couple of daily pumpovers and a punchdown. The wine is moved to the barrels by gravity.

Aging
The wine matures and evolves for 12 months in 300 liters used French oak barrels. It is then bottled without any further physical processes, or excess filtering

Note
It is a fresh aromatic wine with lots of fruit. The wood touch is very light because of the used barrels. The main variety is the Grenache and the wine is rounded with the rest of the state varieties: Carignan, Cabernet Sauvignon, Merlot and Syrah.

Technical data		
Alcohol	Acidity	Residual sugar
16 % vol	5,7 g/l	0,7 g/l