

# LO PIOT



**Apellation** Priorat DOQ  
**Vintage** 2015  
**Production** 5460 bottles

**Winemaker**  
Emili Esteve & Roser Amorós

**Varietal Content**  
38% Red Grenache  
36% Merlot  
13% Carignan  
13% 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 2015

Early September we started with the Syrah. The Merlot entered a week later. By mid september it was the moment for the Grenache. The Carignan waited until the second week of October.

## Vinification

Vinification is done by variety.

Temperature controlled tanks enable cold maceration with the skins to maximize extraction of color and flavour as well as control fermentation temperatures and length. During the fermentation the must goes through a couple of daily pumpovers and punchdowns. The wine is moved to the barrels by gravity.

## Aging

The wine matures and evolves for 12 months in 300 liters French oak barrels. It is then bottled without any further physical processes, or excess filtering. The wine then stays in our cellar under perfect conditions until it is put on the market for consumption.

## Note

This wine is a representation of Priorat; its terroir and the varieties that we have at the vineyard. Mainly Grenache and Carignan. In the 1980s, when the vineyard was planted, among the indigenous varieties Grenache and Carignana, we decided to plant the Cabernet Sauvignon, Merlot and Syrah. In this wine the Grenache and the Carignan give the expression of the Priorat: fruit, strength and personality. The Merlot and Syrah give the persistence, consistency, length in the mouth. The 12 months in barrel rounds the wine and gives the spicy touch.

## Technical data

Alcohol	Acidity	Residual sugar
15 % vol	5,1 g/l	0,16 g/l