



ABAT DOMÈNECH

2017

Harvest

The harvest began in the last week of August with the Syrah, followed by the Garnacha Tinta in early September. By mid-September, the Cabernet Sauvignon was carefully picked at optimal ripeness. A meticulous selection of grapes ensures only the finest fruit makes it into this limited-production wine, capturing the essence of the Priorat terroir.

Vinification

Each variety undergoes separate vinification to preserve its unique character. Fermentation takes place in stainless steel tanks equipped with temperature control, allowing for cold maceration to enhance color, aroma, and structure. Gentle, daily pump-overs maximize extraction while maintaining elegance. Once fermentation is complete, the wine is transferred to barrels by gravity, ensuring a delicate and natural process.

Aging

The wine matures for 12 months in carefully selected 300-liter French oak barrels, where it evolves in depth and complexity. Each barrel is individually tasted, and only the finest are chosen for the final blend. Bottled without aggressive filtration or intervention, the wine is then aged further in our cellar under optimal conditions before release, ensuring perfect refinement and balance.

Tasting Notes

This wine is a true expression of the Priorat's power and elegance. With Cabernet Sauvignon as the predominant variety, it showcases an impressive structure, complexity, and depth. Over time, the sun-drenched climate of Priorat has shaped this international grape into something unique, reflecting the terroir and intensity of the region. Expect layers of ripe black fruit, balsamic hints, and well-integrated oak, leading to a long, persistent finish.

A wine of extraordinary personality and exclusivity, crafted for true connoisseurs of Priorat's exceptional winemaking tradition.



Syrah

Red Grenache

Cabernet Sauvignon

Production:
625 bottles



Alcohol: 15,5% vol

Acidity: 5,6 g/l

Residual Sugar: 0,6 g/l