



# CESCA VICENT

**2021**

## Harvest

The harvest began at the end of August with Syrah. By the second week of September, Grenache was picked, followed closely by Merlot. A few days later, Carignan was harvested, while the Cabernet Sauvignon required patience, reaching optimal ripeness only by the end of the month. This careful timing ensures the perfect balance of freshness and complexity in the final blend.

## Vinification

Grenache is harvested slightly earlier to preserve its vibrant character. Each variety undergoes separate vinification to highlight its unique attributes. Fermentation takes place in temperature-controlled tanks, allowing for prefermentation cold maceration with the skins to enhance color, aroma, and flavor extraction while maintaining precise control over fermentation temperature and duration. Gentle daily pump-overs and punch-downs optimize structure and elegance. The wine is then delicately transferred to barrels by gravity, ensuring a natural and seamless process.

## Aging

The wine matures for 12 months in 300-liter used French oak barrels. The use of neutral oak ensures that the wood influence remains subtle, allowing the fruit's freshness and purity to shine through. Bottled without excessive filtration or intervention, the wine is preserved in its most authentic form.

## Tasting Notes

This is a fresh, aromatic wine bursting with fruit and vibrancy. Dominated by Grenache, its lively red fruit profile is complemented by the structure and depth of Cabernet Sauvignon and Carignan, with Merlot and Syrah adding complexity and silkiness. The restrained oak influence lends a delicate spice, while the balanced acidity and supple tannins create a smooth, lingering finish.

A vibrant and expressive young wine, offering the perfect balance between freshness and complexity, crafted to showcase the best of Priorat's winemaking tradition.



Merlot  
Syrah  
Carignann  
Cab.Svgn,  
Red Grenache



**Production:**  
10841 bottles

**Alcohol:** 14,5% vol  
**Acidity:** 6,0 g/l  
**Residual Sugar:** 0,3 g/l