



# Vi de Vila Porrera

DOC Priorat, Cims de Porrera, 2014

750 ml

Art. nr. 37035714

The aroma palette on the nose as well as on the palate is broadly diversified, long and extensive in the finish: dried plums, black cherries, gingerbread and warm milk chocolate are accompanied by a fresh herbal fragrance. A wine of great expression, enormous power and richness, breadth and elegance that is certainly one of the best wines in Spain at a moderate price.

Origin:	Spain / Catalunya / Priorato
Grape variety:	Carignan, Garnacha
Maturity:	3 to 10 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Cold fish dish, dried meat, Saddle of lamb fillet with herb jus, Roasted lamb gigot, Roast saddle of venison, Bistecca fiorentina, T-Bone steak, Goat's cheese
Vinification:	long must fermentation, fermentation in steel tank, Punching down, soft pressing
Harvest:	hand-picking, selecting the grapes (by hand)
Maturation:	in new barriques, long cultivation
Bottling:	filtration
Maturation duration:	13 months
Volume:	14.5 %