



Vi de Vila Porrera blanc

DOC Priorat, Cims de Porrera, 2014

750 ml

CHF 29.80

Art. nr. 13028714

Out of the ordinary, this wine is demanding for the palate, particularly at young age. We advise to decant it in order for the aromas of ripe pear and of quince to really come out. The great aromatic complexity of the bouquet (bergamot, mint, almond paste, lime blossom and honey) persists in the palate enhanced by Sherry notes. The clear structure with its bitter minerality emphasis, the full bodied expression on the palate and the long finish all indicate a wine with a great aging potential.

Origin:	Spain / Catalunya / Priorato
Grape variety:	Garnacha, Picpoul, Pedro Ximénez, Macabeo
Maturity:	1 to 7 years
Serving temperature:	10 to 12 °C
Vinification:	fully destemmed, fermentation with grapes' own yeast, fermentation in wooden barrel, fermentation in cement tank
Harvest:	hand-picking
Maturation:	in cement tank, bâtonnage, in demijohns
Maturation duration:	9 months
Volume:	13.5 %

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10