



Vi de Vila Porrera blanc

DOC Priorat, Cims de Porrera, 2014

750 ml

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.

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| 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 % |

Epicurean profile

Nose profile

Intensity



Floral



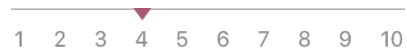
Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Minerality/astringency



Body



Length

