

## CAMINS DEL PRIORAT



Owner: Alvaro Palacios.  
Oenology: Alvaro Palacios / Oriol Castells.  
Viticulture: Alvaro Palacios / Andreu Fernandez.  
Cellar founded: 1989.

Name of the wine: CAMINS DEL PRIORAT  
Vintage: **2014**  
Vintage classification: Excellent.  
Launching: March 2014

Grape source: The grapes come from different towns: Gratallops, Porrera, Torroja, Les Vilelles, Bellmunt, El Molar, El Lloar y Poboleda.

Region: D.O.C. Priorat.

Soil: Paleozoic Era, carboniferous -period. Layers of laminated slate, mostly vertical and oblique.

Topography: Very steep slopes & terraced slopes.

Orientation: Widely varied exposures depending on vineyard sites.

Height above sea level: From 350 m. to 600 m.  
From 1,148 feet to 1,968.

Climate: Mediterranean, with a great influence from the sea.

Annual rainfall average from Nov '13 to Oct 20th '14: 22,09 inches / 560,7 mm.

Average temperature: 14,63°C.

Number of hours of sun light: 4.400 hours/year.

Grapes varieties (%): 50% Garnacha  
15% Samsó  
20% C.S.  
10% Syrah  
5% Merlot

Age of vines: From 10 to 40 years old vines.

Vine density per Acre and Hectare: Different depending of each vineyard plot.

Viticulture: Based on the traditional viticultural practices of Priorat.

Pruning style: Head pruning (*poda en vaso*) & double cordon.

Cultivation methods of the soil: Agricultural machinery.

Irrigation: No.

Green harvest: Depending of each vineyard.

Yields per Acre and Hectare: 25 Hl per ha. / 61,77 Hl per Acre.

Harvest: Selective according to the village and vineyard site.

Harvest time: From September 4th to October 27th.



Destemming:	100% destemmed and soft crushing.
Alcoholic fermentation:	Inox, cement and wooden vats, pump-over (remontages) and punching down.
Malolactic fermentation:	In vats.
Maceration time:	20-30 days.
Ageing:	6 months in barrels and wooden vats.
Barrels:	100% French oak.
Fining:	Yes.
Cold stabilization:	No.
Filtration:	Yes.

### **Analysis**

Alcohol by volume:	14,5%
Total acidity (mesured as tartaric):	5,4 g/l
pH:	3,39
Volatile acidity:	0,53g/l

### **Production**

75 cl:	224.000 Bottles.
150cl:	2.000 Magnums.

### **Wine conservation**

To ensure optimum development, this wine should be cellared at a maximum temperature of 57 °F (14°C).

### **Serving advice**

Optimum drinking time after its 1st year.  
We do not recommend to keep this vintage more than 6 years.