

Els
ESCURÇONS
ANTIGUES VINYES DE CA L'OLIVES

2019

Escurçons is exclusively made of Red Grenache and comes from the vineyard of the same name situated within the lands of Gratallops village wines at the top of the Serra Alta hill. The factors like the soil - ferruginous slate, being situated at 601m above the sea level with a South, South-West exposition grant the wine this curious sensation of ethereal fragility, minerality and bold maturity that is unmistakable.

Escurçons is a journey through time; a look, a reflexion of the wine that used to be made on this very vineyard before phylloxera by the people of Ca l'Olives.

Designation: D.O.Q. Priorat

Varieties: 100% Grenache

Soil: ferruginous slate

No of bottles: 2,584 (75cl.), 20 Magnums, 7 Double Magnums and 4 Jeroboams

Vintage 2019 Characteristics

As vintage is marked by the heat wave of St. Joan, temperatures of 46° that burned many plants, especially Carignan. A lot of grapes and many vines did not sprout the following year (eyes that burned) and those that apparently did not burn suffered a lot of heat in the grapes. The grapes had a heat stroke when the leaves and grapes were softer... and we had never encountered that. In the case of grenache from the high, we did not notice a direct impact on the plant but when pruning, we saw the effect on the vine.

In Escurçons, we recognize the generosity of the vintage and also the feeling of warmth, seduction and maturation. But also, freshness. It's long, it's drinkable, it's watery ... a feeling of movement.

Couple of words about the vinification and aging

The grapes are vinified with stems. We put it in the clay amphorae and crush it. Ferment and macerate for about 3 and a half weeks before going to the press and, although the stems usually cause earthy wines, here the ethereal and very airy feeling that Escurçons has, it compensates and makes us a more assertive wine. After pressing, it goes to the demijohns. Aging in demijohns is reductive. It extinguishes all this sublime expression of the wine and puts it in place. It makes it grow in a different way, more inward not so much outward. However, it is the most expressive, most generous wine. He then spent 2 months in a wooden tank to re-enter the glass afterwards again. And now, he is refining again. He reconnects with the ageing of the demijohn, it closes himself a little, it maintains this generosity of expression. But always with an important finesse, nothing strident in any sense.

