

Els  
ESCURÇONS  
ANTIGUES VINYES DE CA L'OLIVES

2020

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: 773 (75cl)*

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### Vintage 2020 Characteristics

The 2020 vintage is one of the warmest vintages. Sustained high temperatures and high humidity. There were no sudden maturations but constant ones. It was the rainiest spring since 1974, almost 900 liters, more than two times as normal. But it rained well, not torrentially like it usually does. It stopped raining in June. But the plants were plenty of flowers, very happy, and there was, as is natural after so much water, a lot of pressure from possible diseases. In addition, the full moon and the perigee coincided during almost every month, and, therefore, there was an extremely favorable situation for the development of fungi. We intensively combated this risk with decoctions of horsetail, onion, hypericum... And we saved the situation. Mildew affected us, but only 10%. We were able to contain the most important: the fungus attack on flowers. And when it stopped raining, we stopped applying treatments and the heat came and we were happy and calm. Unfortunately, from the end of July, beginning of August, we had the feeling that grapes were disappearing every week. And it disappeared, and disappeared, and disappeared... and 86% disappeared. And what we attributed to mildew; it wasn't. It was Black Rot. A disease that we had not seen, nor had we foreseen because it was not a disease that was in our imagination here in Priorat. 2020 is a vintage with a great sense of maturity, rather than concentration, which has to do with the sustained heat and the joy of the plant and its sugars in full production (lots of leaf and little grain). The harvest was very hard because we harvested just stems with 3 grapes, and we need to assess that we could not throw it on the ground because if we threw it on the ground, we wouldn't harvest anything at all. The effort was sublime. Sublime, from the whole team, for everyone. And with this effort we achieved 14% of the production, mainly concentrated in the four estates: Clos Martinet, Escurçons and Pesseroles red and white. And so, we lost only 50% of Clos Martinet, 60% of Escurçons and 70% of Pesseroles.

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### Couple of words about the vinification and aging

It is crushed with the feet, the whole grape and left in amphorae. With a much higher ratio of stems in this vintage.

The fermentations were fast, in 2.5 weeks they were ready. It is pressed and placed in amphorae until the month of January. Then it goes to demijohn until the month of March/April (14 months) when we sulphite. It is the first vintage that we enter without sulphurous and that we sulphite right before bottling.

It is a vintage with heat and water that has produced versions that are more spicy than fruity. It has a constant freshness that has to do with water. It has a tenuous form of expression, long and constant. Escurçons 2020 also recovers metallics present in other vintages. It is a cold, pure, magnetic, iron metallic. It has a blackish structure because it starts from a metamorphic slate that is fire and is iron. This metallic presence in Escurçons means that it is more closed and that it always needs a little more air. It has a depth and elegance like few vintages. It is bottled in April 2021.

