

Camí  
**PESSEROLLES**  
VINYES AL CAMÍ VELL DE PORRERA A GRATALLOPS

2018

Camí Pesseroles is made from grapes which every year come from the three plots that we have along the old road, of the same name, leading from Gratallops to Torroja. The soil of crumbled slate, being planted on the slope and the age of the vines (over 80 years old) grant the wine its own character year after year.

Carignan is a variety that resulted from the strategy implemented after the phylloxera epidemic to achieve higher production; more colour and stronger wine suitable for export at the beginning and middle of the last century.

Camí Pesseroles is an honest reflection of the historical difficulties of Priorat viticulture, of the rustic landscape and tenacity of its people.

*Designation: D.O.Q. Priorat*

*Varieties: 62% Red Grenache, 38% Carignan*

*Soil: slate*

*No of bottles: 2.132 (75cl.), 40 Magnums, 11 Double Magnums, 6 Jeroboams*

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### Vintage 2018 Characteristics

2018 had a humid winter and spring recovering historical average of Priorat. Summer began in a healthy environment and a satisfied ground. A gradual increase of temperatures was contained in the middle of July due to some rains, and later on temperatures increased as usual. August was dry and warm, and it helped us to start a harvest at the end of the month with lower pH ... looking for freshness. If wines of 2017 vintage were, in general, fresh wines of gentle tannins and a pronounced tension, this vintage the tension is still much more remarkable

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### Couple of words about the vinification and aging

It is harvested in small buckets, which we pour into chestnut carriers from Prades. Grapes of the carriers are step on, as it was done in the past. When we finished harvesting, we eat something and return to the cellar. The vineyard is half an hour away by car, along old roads. Step on grapes with skin go into 2 open chestnut barrels of 500L and an open oak tank, as well. It ferment spontaneously with grape yeasts and, at almost 3 weeks, we pressed. It is aged in 650L chestnut and Priorat (chestnut, acacia, cherry and oak) barrels for about 20 months. Bottled in June 2020.

