

Els
ESCURÇONS
ANTIGUES VINYES DE CA L'OLIVES

2018

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: 3,465 (75cl.), 40 Magnums, 7 Double Magnums and 4 Jeroboams

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.

Couple of words about the vinification and aging

We harvested the entire parcel of Escurçons, all of it, in just one day, all the team together (vineyard, winery, office...).

Grapes were pressed with an iron roller press, from the pre-phylloxera period. It entered with 100% stems, without sulfur, in 200L clay amphorae. Spontaneous fermentation for 3 weeks. Some clapping with our hands, every time we attend to the process. Pressed with a vertical press. Aged in glass demijohns for 13 months. Bottled in November 2019.

