

Camí
PESSEROLES
VINYES AL CAMÍ VELL DE PORRERA A GRATALLOPS

2021

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 color 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: 68% Carignan, 32% Red Grenache
Soil: slate
No of bottles: 2704 (75cl.)

Vintage 2021 Characteristics

It didn't rain much in 2021, but we came from the 2020 vintage, with a lot of water, and a Filomena (winter storm) with a lot of snow. Therefore, we do not enter the year with a water deficit. And it's not a particularly warm year either. There's a strange ripeness...a long, slow... and rain in September, 220 litres. And it looked like spring. And the plants started putting out leaves again. And the ripening of the grapes did not arrive because the plant concentrated the sugars in the new leaves. Although the grapes ripen on other levels: aromatically, tannins... In Pesseroles, this 2021 vintage is a light and tense vintage with very contained alcohol levels.

Couple of words about the vinification and aging

It is poured into small buckets that we pour into chestnut carriers from *Serra de Prades*. We crushed the grapes of the carriers, as in the years when the vineyard was planted, so that it can hold more. But it is the attitude of paying tribute to previous generations since there are so few grapes!! When we finish the wine, we eat something and return to the cellar. The vineyard is half an hour away by car, along old roads that are supposed to be used by few people, because the crops were abandoned. In the cellar, we put all the crushed grapes, with their skins and skins, into two open 500L chestnut barrels and an oak vat, also open. It fermented spontaneously with grape yeasts, and after almost three weeks, we pressed. It is bred in a 1200L chestnut *foudre* and 54L demijohns. It is bottled in September 2022.

