



CELLER L'ENCASTELL PRIORAT MARGE

£27.50

Buy 6 for £21.54 each and save 6%

Buy 12 for £20.17 each and save 12%

SKU: SWEMP

Categories: [Red](#), [Ripe & Spicy](#), [Merlot](#), [Syrah / Shiraz](#), [Priorat](#), [Spain](#), [Dry](#), [Award-winning](#), [£20 - £49.99](#), [Celler l'Encastell](#), [Vegan](#)

The hills of Priorat are the source of some Spain's most highly sought-after wines. Here the high altitude and iron-rich slate soils combine to create wines of great personality, depth and minerality. Carme Figuerola and Raimon Castellvi founded their small 8 hectare estate in 1999, making highly concentrated red wines from ancient vineyards up to 100 years old. They work their steep, low-yielding terraced vineyards entirely by hand and their superb wines came out

well ahead of many more famous names when tasted blind.

The fruit is from the two vineyards “Mas d’en Ferran” and “Els Arbres”, planted in 1996 and 2008 respectively, both located on extremely narrow high altitude terraces with slate and schist soils.

Vines are pruned in espalier, producing a tiny 1,5 to 2kg of grapes per vine. Vinification occurs in stainless steel tanks and cement. The wine is aged for 12 old French and 15% new American 225 ltr oak barrels.

Grape Blend: 50% Garnatxa, 10% Carinyena, 40%: Syrah, Merlot & Cabernet Sauvignon.

Tasting Note: Although a younger vine release, this is a great red in its own right; packed with dark cherry, cloves, mocha and 5-spice notes. Rich and balanced with a hint of pepper on the soft, fine tannins and balanced

acidity.

Food Match: Ideal with iberico pork or roasted partridge.

Awards: 90 pts Robert Parker.

Farming Practices: Vegan -
Contains Sulfites

