



ÒNIX EVOLUCIÓ

"The (r)evolution of a land over time."

Category: DOQ Priorat

Vintage: 2021

Production: 3.884 bottles.

Varieties: Red Grenache and Carignan.

Origin: Vines of Grenache and Carignan from 70 years old hillsides. All of them collected in parcels from Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta.

Elaboration: Handpicked grapes, fermentation in stainless steel tanks, followed by an ageing process of 12 months in French oak barrels, and bottled afterwards. Long aging in bottle.

Tasting notes, by Frank Smulders MW: "Intense purple color. Expressive nose in which sweet spice (vanilla, cinnamon) and tertiary aromas like forest floor prevail. Equally expressive in the mouth with an explosive mix of ripe red and black fruits (plum, prune, blackberries), the warming effects of the alcohol, smooth grape tannins as well as slightly astringent oak tannins, balanced acidity and oak flavors, all in well balanced and ending in a long, pleasantly dry finish. Drink now, but will develop well over the next 3-4 years."

ÒNIX "A genuine Priorat"



VINÍCOLA
PRIORAT
— EST. 1917 —

