



# ÒNIX FUSIÓ

*"The versatility in a bottle"*

Category: DOQ Priorat

Vintage: 2024

Production: 4.326 bottles.

Varieties: Grenache and Carignan.

Origin: Vines of Grenache and Carignan from 50 years old terraces. 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 4 months in French oak barrels, and bottled afterwards.

Tasting notes, by Frank Smulders MW: "Deep colored and bright, the nose combines ripe black fruit like cherry and blackberry with delicate hints of oak: a touch of vanilla, lightly smoky. In the mouth the oak becomes more present, adding a pleasant touch of tannins and further complexity. The ripe fruit remains, the spicy character increases. Prunes and black plums, black cherry, vanilla, pepper, clove, slightly earthy even with a rather long, warming finish, pleasantly show up and supported by a mineral sensation on the tongue."

ÒNIX "A genuine Priorat"



VINÍCOLA  
PRIORAT  
— EST. 1917 —

