

M

MAIUS VITICULTOR

D.O.Q. PRIORAT

Varieties: Garnacha 40 %, Mazuela / Carinena 20 %, Cabernet Sauvignon 40%

Origin: Vineyards of "Barrac de la Bruixa" in the village of Morera de Montsant, Priorat

Harvest:

Garnacha: first week of October

Carinena and Cabernet: second week of October.

Winemaking: After destemming and pressing, the grapes are left in stainless steel tanks for a 3 day pre-fermentation at a moderate temperature of 14 degrees, to emphasize the aromas. Then fermentation of the must in contact with the skins. Throughout the alcoholic fermentation we keep the temperature at a maximum of 26 degrees. The partially fermented must is decanted after 10 days. A good maceration allows us to obtain healthy tannic structure and antocyanins

Ageing: A light ageing of 4 months in French oak, followed by rest and maturation in tanks before bottling.

Bottling: July 2006

Tasting notes: A modern style of wine with good fruit-wood balance. Of luminous appearance with a clear surface and intense ruby cherry tones. Aromatically very concentrated with shades of red fruit, balsamic, bushwood, mineral (licorella rock), very typical of Priorat. In the mouth it is full flavored, well structured and balanced, rich in fruit, long and persistent.