

Pleret Negre Dolç – DOCa Priorat



Grape varieties: 80% Grenache, 10% Cabernet Sauvignon, and 10% Carignan. All of them overripe

Type of soil: Llicorella (slate from the Palaeozoic Era, Carboniferous Period).

Origin: Old vineyard from a reduced production land, located in Gratallops.

Elaboration: The grape is introduced into steel containers, where the different varieties are separately fermented at 16 °C and once the sugar concentration arrives at 80 grams of sugar/L we stop fermentation through cold. Afterwards, it is aged for 14 months in French oak barrels.

Characteristics: A flavourful, dense, voluminous and very pleasant wine with many traces that recall red fruit marmalade.

Alcohol content: Between 15% and 16% by vol.

Recommendations: Drink at temperatures between 8 °C and 12 °C, up to 20 years after elaboration.

Pairing: It combines well with pâtés and foie and moderately savoury appetizers, Roquefort cheese in particular. Also suitable for desserts based on chocolate and fresh fruit. Cheesecake with red fruit. Concerning the most recommended cooking methods, we could point out simple and raw options as well as moderate sweets and savouries.

Awards:

- Guia Peñin 2018: 90 Points, 2013 vintage
- Guia Peñin 2017: 90 Points, 2013 vintage.
- 20th Berlin Wine Trophy: Gold Medal, 2013 vintage.
- Guia Peñin 2016: 91 Points, 2013 vintage.
- Wine & Spirits 2010: 90 Points, 2005 vintage.
- Guia Peñin 2010: 90 Points, 2005 vintage.
- Stephen Tanzer's International Wine Cellar: 92 Points, 2004 vintage.