

Col·lecció de la Família Carmí 2018

The grapes were harvested in the last week of September 2018. The wine was barreled in February 2019, where it aged until May 2020. It is a powerful and extremely elegant wine that gains complexity and deepness with time.



Merlot & Grenache

Single-vineyard: 0,5 hectares. Gratallops.

Slate (Slate of the Carboniferous period).

Organic farming.



Deep "carmine" colour and clean. Intense, rich in ripe fruits, smooth and elegant. Delicate flower nuances and spices. Long after taste, A wine of singular expression, showing great personality.



Here in Priorat, we love our stews in the winter. They are prepared with beef, lamb or pork, always with lots of vegetables, mushrooms and olive oil. Xavi Buil loves to take these home-cooked meals with a glass of Carmí.



Decanter 2023: 95 points & Gold Medal

"Lovely ripeness of perfumed plum and wild raspberry. Rounded palate with smooth yet full tannins, slick oak matching and a very long and delicious length of flavour. Beautiful!"

Decanter World Wine Awards, 2023.



Very long ageing potential: at least up to twenty years.



15,2% Alch. Vol with 5'6 TTA and 3,4pH.



Production, 2018 vintage:

- 454 bottles of 750 ml.
- 24 Magnums.
- 6 bottles of 3lt.
- 3 bottles of 5lt.