



## BODEGA BRAVO ESCÓS



### L'ESCALETA 2019

“Pays homage to an engraving of a staircase with eight steps, having a cross in the middle. Carved by the Carthusian monks of Escaladei, it sits on the riverbank in front of the ancient mill of Bardina”

**VITICULTURE:** L'Escaleta is a wine from a single Carignan plot in the village of Torroja del Priorat. The terrain consists of brown and black slate soil combined with argillaceous and alluvial sediments. The vines are about forty years old and are cultivated using sustainable agriculture practices. Organic certification is in process.

**ELABORATION:** Spontaneous fermentation occurs in small food-grade plastic tanks of 500 l. Maceration continues for eight to fourteen days. The must is pressed to finish fermentation and is aged in a 1.100 l terracotta amphora for fourteen months.

Production: 1.350 bottles.

**TASTING NOTES:** L'Escaleta is 100% Carignan and expresses the full potential of this variety in Torroja. The wine is a cherry red colour with flashes of blue in the middle. The first powerful aromatic impression reminds us of violets. Gradually, lavender, blackberries, and bay leaf appear. Eventually, you find notes of charcoal and graphite. The minerality and earthiness are balanced with a string of bright fruits, indigenous herbs, flowers, and spices, creating a complex structure. It enters the palate silky and bright. The acidity quickly expands the flavours, spreading this sensation throughout the mouth. Ripe tannins melt away, revealing a measured potency that makes it very pleasant to drink. Whiffs of smoke accompany the long finish accented by notes of Mediterranean herbs and balsamic forests.

**VARIETIES:** 100% Carignan.

**Alcohol content:** 13,5% vol. **Total acids:** 5 g/l. **PH:** 3,3. **Total sulfur:** 49 mg/l. **Residual sugars:** 0,5 g/l.

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