



BODEGA BRAVO ESCÓS



PAS DELS CAUS 2020

“Adjacent to the Pardelases ravine, the land is carved with trails to the burrows where wild rabbits live, and Foxes hunt them”

VITICULTURE: Pas dels Caus is a wine from several vineyards located in Torroja del Priorat. The land consists of mixed soils with a base of slate and clay. The grapes are harvested from vineyards planted more than twenty years ago. The vines are worked as sustainable agriculture and are being converted to Organic certification.

ELABORATION: Spontaneous fermentation occurs in stainless steel tanks and in 500 L plastic bins. The must undergoes maceration for 6 to 8 days, then is slowly pressed for 12 hours. The wine finishes fermentation and aging, in 1100 L polyethylene eggs and 225 L three and four years old French oak barrels.

Production: 7.000 bottles and 100 Magnums

TASTING NOTES: Pas dels Caus is a young and fresh red wine, its character is closely linked to the vineyards and the land of Torroja del Priorat. Aromas of red fruits, cherries and raspberries predominates the nose. Notes of citrus, local flowers and wild herbs such as fennel and lavender accentuate the experience. The mouthfeel is fresh yet soft, creating a sense of plush volume. The lively tannins freshen the finish, reverberating the herbaceousness found in the nose and finally reveals its distinctive graphite minerality.

VARIETALS: 56% Grenache red, 37% Syrah, 3% Carignan, 2% Cabernet Sauvignon and 2% Merlot.

ABV: 14,5% vol. **Total Acidity:** 4,6g/l. **PH:** 3,4. **Total Sulphur:** 44 mg/l. **Residual sugar:** 0,4 g/l.

Guia de Vins de Catalunya 2020: 9,24

Mondial des Vins Extrêmes 2020: Médaille d'Or



Vitecultors a Torroja del Priorat