



NOSTER

PRIORAT

Estriacus Winery is located in the community of Gratallops, within the DOQ Priorat. DOQ (Denominacio de Origen Qualificada) or DQCa is the highest quality classification in Spain.

The region has a Mediterranean climate and enjoys several different micro-climates, with a marked contrast between the valleys and the higher areas. The Montsant Mountains protect the region from cold northern winds and allow the warm eastern Mistral winds from the Mediterranean. The north east dry wind from the center of Spain prevents pests, especially during the harvest. Summers are long and dry (max. 35°) and the average annual rainfall is 500 mm.

The soil is of volcanic origin with a base of Licorella, a reddish and black slate with small particles of mica, which reflects the sunlight and conserves heat. The topsoil is about 50cm thick and formed of decomposed slate and mica. Without irrigation (dry farming), the vines are forced to dig deep underground for water, nutrients and minerals. This naturally reduces yields down to 1.1 kg per vine and confers unique characteristics to the wines.



NOSTER Inicial

70% Grenache, 25% Carignan, 5% Cabernet Sauvignon.

Complex aromas of red fruits with layers of plums and figs, beautifully integrated with chocolate and vanilla. Full bodied, complex, with persistent mature tannins. Only 50% of the wine is aged in French oak barrels for 12 months.

NOSTER Templari

60% Grenache, 25% Carignan, 10% Cabernet Sauvignon, 5% Syrah

Intense aromas of red mature cherries, black currants and figs. Layers of cacao, mature tobacco and mild spices. Full-bodied and well-balanced with mature tannins and multiple layers of flavors slowly evaporating in a long, elegant finish. This blend is made entirely out of the free run. The grapes are hand picked and selected at a sorting table before destemming. Aged in new French oak (Allier forest-Cadus & Demptos) 300l barrels for 12 months.

NOSTER Sants

55% Grenache, 35% Carignan, 10% Cabernet Sauvignon

Complex and intense aromas of mature cherries, blackberries and raspberries, perfectly integrated with notes of cacao, caramel, almonds and nutmeg. Full-bodied, silky and round, with powerful fruit and mature tannins. This blend is made entirely out of free run juice (before pressing). The grapes are hand picked and selected again at a sorting table before destemming. Fermented and aged for 18 months in new French oak (Allier forest-Cadus & Demptos), extra fine grain, 300lts barrels. Bottle-aged for a minimum of 4 years at La Perla's underground cellar.

