

NOSTER

INICIAL

Vintage: 2014

Appellation: D.O.Q. Priorat, Spain

Blend: 70% Grenache, 25% Carignan, 5% Cabernet Sauvignon

Vineyard: 50-year-old vines at El Molar, Priorat.

Soil: *Llicorella* rocks, typical of the DOQ Priorat.

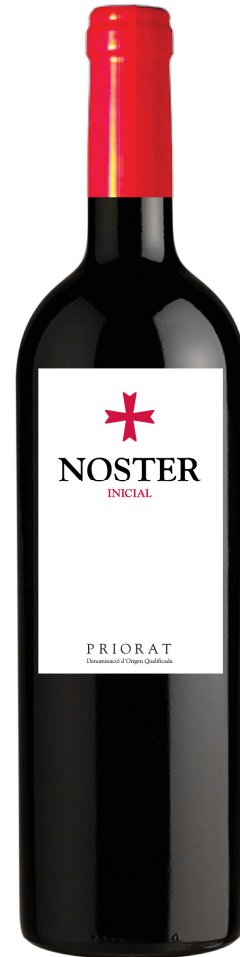
Alcohol: 14.5%

Winery: Estriacus

Winemaker: Montserrat Cereceda

Winemaking Notes: 50% of the wine is aged in French oak barrels for 12 months. The other half remains in stainless steel tanks in order to keep freshness and is integrated with the oak aged wine at the end of this 12 month period.

Tasting Notes: Intense cherry red color. Complex aromas of red fruits with layers of plums and figs, beautifully integrated with chocolate and vanilla. Full bodied, complex, with persistent mature tannins.



After working for more than a decade at La Perla del Priorat, Winemaker Montserrat Cereceda and Winegrower Miquel Sabate started Estriacus winery in 2015. Making outstanding wines is their way of respecting and honoring the rich tradition and history of this land. Priorat is one of the driest regions in Spain, with an average rainfall of 300 mm per year. With no irrigation, the vines are forced to seek water deep into layers of *Llicorella* rocks, which are composed of porous schist and very rich in iron. This forces the vines to produce extremely low yields (1.1 kg per vine) of grapes with outstanding winemaking quality. The north-east dry wind from the center of Spain prevents pests, especially during harvest, thus allowing winegrowing with minimal intervention and avoiding most chemical treatments on the vines.