

N O S T E R T E M P L A R I

La Perla del Priorat, one of Priorat's oldest wineries, was founded by the Carthusian monks of Scala Dei in the 15th century. After more than 10 years of winemaking at La Perla, 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 of Spain, with an average rainfall of 300 mm per year. With no irrigation, our vines are forced to seek water deep into the layers of Licorella stones. These typical Priorat stones are composed of layers of porous schist, very rich in iron and easy for the vine's roots to penetrate and find humidity tens of meters underground. The vines have a very limited production (1.1 kg per vine). The north-east dry wind from the center of Spain prevents pests that could affect the grapes in a humid environment, minimizing the need for chemical treatments on the vines.

Vintage: 2009

Appellation: D.O.Q. Priorat, Spain

Blend: 60% Grenache, 25% Carignan, 10% Cabernet Sauvignon, 5% Syrah.

Vineyard: 11 to 60 year old vines planted on one of Priorat's oldest vineyards. 3,500 vines/hectare. 1kg/vine yield.

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

Alcohol: 14.5%

Winery: Estriacus - La Perla del Priorat

Winemaker: Montserrat Cereceda

Tasting Notes: Dark cherry red color. 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.

Winemaking Notes: This blend is made entirely out of the free run (juice obtained before pressing). The grapes are hand picked and selected again at a sorting table before destemming and fermentation. About 80% of the wine is oak aged in new French oak (Allier forest-Cadus & Demptos) 300lts. Barrels. The rest stays in stainless steel tanks during the aging period. Through this process the wine achieves the desired balance between the components imparted by the oak and the fresh fruit characteristics of the grapes.

Accolades:

-2007 Vintage: 90 pts. The Wine Advocate, #211 FEB 2014 - Luis Gutierrez

-2006 Vintage: 92 pts. The Wine Advocate, #200 FEB 2012 - Neal Martin

