

**CAMINS DEL PRIORAT**



Owner: Alvaro Palacios.  
 Oenology: Alvaro Palacios / Oriol Castells.  
 Viticulture: Alvaro Palacios / Andreu Fernandez.  
 Winery foundation: 1989.

Wine name: CAMINS DEL PRIORAT.  
 Harvest: **2015**.  
 Harvest classification: Excellent.  
 Launch onto the market: March 2016.

Grape source: Sourced from 8 different villages.  
 Gratallops, Porrera, Torroja, Les Vilelles,  
 Bellmunt, El Molar, El Lloar y Poboleda.

Region: D.O.Ca. Priorat.

Soils: Multilayered slate "licorell" with variable orientations and silty texture. From Paleolithic era, Carboniferous period: metamorphic slate generated by the transformation of clay affected by pressure and temperature.

Orography: Very steep slopes & terraced slopes.

Orientation: Widely varied exposures depending on vineyard sites.

Vineyard height: From 350 m. to 600 m.

From 1,148 feet to 1,968.

Climate: Mediterranean, with a great influence from the sea.

Rainfall: 18.77 inches / 476.5mm.

Average temperature: Min: 10,09°C / Max: 21,69°C // Average: 15,67°C

Daylight hours: 4.400 hours a year.

Grapes varieties (%): 40% Garnacha.

20% Samsó.

15% C.S.

15% Syrah.

10% Merlot.

Age of vines: From 10 to 40 years old vines.

Planting density of vines: Diferent depending of each vineyard plot.

Viticulture: Based on the traditional viticultural practices of Priorat.

Pruning style: Head pruning - bush wines and double cordon.

Cultivation methods of the soil: Agricultural machinery.

Irrigation: No.

Green harvesting: Depending of each vineyard.

Production per hectare: From 25 Hl per Hectare to 61,77 Hl per Acre.

Harvesting: Selective according to the village and vineyard site.



Date of harvest: From September 5th to November 5th.  
Destemming-crushing: 100% destemmed and soft crushing.  
Alcoholic fermentation: Inox, cement and wooden vats,  
pump-over (remontages) and punching down.  
Malolactic fermentation: In vats.  
Maceration: 20-30 days.  
Ageing: 4-6 months in barrels and wooden vats.  
Fining: Yes.  
Filtering: Yes.

### **Analysis**

Alcohol: 14,5%.  
Total acidity: 4,8 g/l.  
pH: 3,5.  
Volatile acidity: 0,52g/l.

### **Production**

75 cl: 250.000 Bottles.  
150 cl: 2.500 Magnums.

### **Storage**

To ensure optimum development, this wine should be cellared  
at a maximum temperature of 57 °F (14°C).

### **Wine life**

Optimum drinking time after its 1st year in bottle.  
We do not recommend to keep this vintage more than 6 years.