

Alfredo Arribas

GOTES

del Priorat



Each year GP advances a bit more in favor of naturalness, playing with the limits of balance, without giving up any of the Priorat identities -licorice, balsamic- contained in weighted notes and tones. Soft tannins. Electricity and fruitiness. Alternating the presences of cherries -Grenaches- and of wild berries -Carignans- according to the character of the different vintages. Selection of the grapes with greater subtleness and freshness. In high altitude and ventilated zones of La Morera and Damunt Roca.

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| APELLATION | PRIORAT |
| VARIETIES | Grenache, carignan, syrah |
| ALTITUDE | 370m / 450m |
| SOILS | Slate and red chalky |
| AGE OF VINES | 20 to 40 years |
| FARMING | Organic |
| DENSITY | 4.000 Vines/ha |
| HARVEST | Second fortnight of September and 1st week of October |
| FERMENTATION | With a part of stems, in stainless steel tanks during 20 days, lightly pigeage |
| AGING | 12 months in foudres and french oak barrels |
| PROPERTIES | Alcohol 14%; acidity 5,5 g/l; ph 3.3 |