



LA CONRERIA  
*d'Scala Dei*



**GRAPES**

Carignan and red Grenache.

**VINEYARD**

A unique wine from two north-facing plots on the exclusive Voltons estate near the village of La Vilella Alta. Unique wine in the Priorat from this exclusive plot ("Paratge").

**VINIFICATION**

Cold Maceration and fermentation with the skins. Aging for 12 months in 500 litre French and Austrian oak barrels. More than 18 months aging in the bottle.

**ALCOHOL**

14.50%

**PACKAGING**

Wooden cases of 6 bottles of 75 cl.

**TASTING NOTE**

Intense red colour with deep purple nuances. Delicate nose characterised by red fruits and slight hints of Mediterranean herbs, overlaid by a subtle smoky note and a slatey, mineral character. A big, full-bodied wine that is juicy and crisp in the mouth, with a long aftertaste.

**PAIRING**

Cheeses, red meat, game meat and stews. Also a Priorat to drink by itself thanks to its crispness, also due to the freshness.

**TEMPERATURE**

15°C