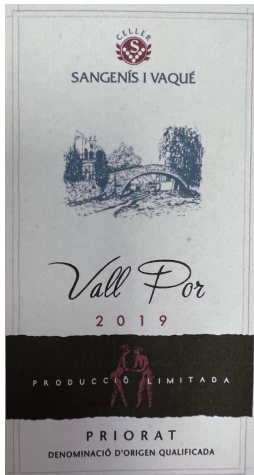


TABLE 31 IMPORTS



Vall Por 2019

Appellation- Priorat D.O.Q. (DOCa)
Varietal- 60% Cariñena/40% Garnacha
Site- La Cometa (Porrera) highest altitude
Vine Age- 27
Acres- 8
Soil- Llicorella
Elevation- 1,168'
Yield/Acre- 1.8
Production- 6,600 bottles
Aging- 12m 3rd year French Allier (80%)/20% American.

WINEMAKING/PRODUCTION. Grapes are moderately pressed with small, vertical press with 250 L capacity. Controlled fermentation process during 26 days in ceramic tanks. Aging in 3rd year 80% French (Allier) and 20% American Barrels. No filtering and No clarifying.

TASTING NOTES. Good aromatic intensity and concentration, fresh aromas of berries, spices, liquorice and soft mineral touches. Palate is structured and concentrated, with good integration of fruit notes, pleasant velvety texture, notes of creamy oak, good acidity and a long slightly spice hinted finish.


SANGENÍS I VAQUÉ

THE STORY. In 1978 Pere Sangenís and Conxita Vaqué planted vines in the various family properties around the village of Porrera in DOQ Priorat, on terraces and slopes, all formed by the dense llicorella slate soils. Vines cultivated since the 1700's. Daughters, Maria and Núria are now sharing this responsibility of making great wines with their father, Pere. All Organic and Vegan.