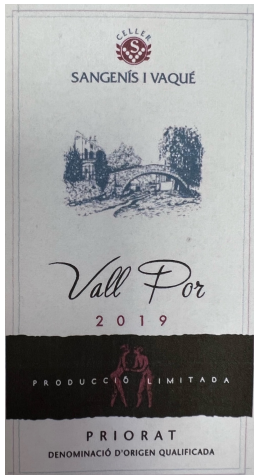


## TABLE 31 IMPORTS



### 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 with structure.



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.