

TABLE 31 IMPORTS



Garbinada 2023

Appellation- Priorat D.O.Q. (DOCa)
Varietal- 60% Garnacha/40% Cariñena
Site- La Cometa (Porrera)
Vine Age- 25
Acres- 8
Soil- Llicorella
Elevation- 1,137'
Yield/Acre- 2
Production- 4,400 bottles
Aging- Stainless Steel



SANGENÍS I VAQUÉ

WINEMAKING/PRODUCTION. Grape selection at arrival from winery. Grapes are moderately pressed with small, vertical press with 250 L capacity. Controlled fermentation process during 20 days in ceramic tanks. Aging in ceramic tanks. No filtering and No clarifying.

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.

TASTING NOTES. Deep purple color. Red fresh berry fruit nuances. The palate has medium body with moderate tannic structure. Rounded with a fleshy palate and a finish with a ripe hint of spiciness. Organic and Vegan.