

# DESTÍ 2013



## GRAPE VARIETIES:

65% Garnacha Negra (Grenache Noir), 15% Cariñena (Carignan), 10% Syrah, and 10% Cabernet Sauvignon

## TASTING NOTES:

DESTÍ 2013 is intense dark-cherry red in color with a garnet rim.

Complex on the nose with aromatic notes of red fruit, especially raspberries and redcurrants, balanced by spicy tones against a backdrop of cassis.

It has a balsamic taste across the palate, with hints of sloes and pomegranates. Elegant and silky, it is well balanced with sweet, rounded tannins that lead to a smooth, lingering finish.

## SOIL:

The rocky soil, very poor in organic matter, makes for low-vigor, low-yield vines. The laminated bedrock means the vines' roots grow down as far as 15 meters. Both factors help the vines endure the summer stress and lead to a perfect, progressive ripening of the grapes.

## 2013 HARVEST:

This year was characterized by a rainy spring and a warm, dry summer and fall. Garnacha (Grenache) production was uneven owing to ripening difficulties. The June hailstorm did not have a major impact. The harvested grapes were healthy and of excellent quality.

## APPELLATION OF ORIGIN:

PRIORAT DOQ

## FOOD PAIRING:

The sweet quality to DESTÍ 2013 is the perfect match for lean dishes such as potted lobster or roasted turbot with potato gratin and cured ham. It is also ideal for accompanying grilled red meat basted with aromatic herbs.

## VINIFICATION:

Harvested by hand in 20 kg boxes. All the harvested grapes are destemmed. Fermented/macerated at a controlled temperature in stainless-steel vats. Macerated for three weeks. Gently pressed using a pneumatic horizontal press. Malolactic fermentation in 225-liter French oak barrels. Aged for 12–14 months, after which the wine is blended and bottled. DESTÍ 2013 is neither filtered nor fined.

## ALCOHOL CONTENT:

15.5% vol.

## TOTAL ACIDITY (TARTARIC ACID):

5.7 g/l.

## RESIDUAL SUGAR:

0.7 g/l.

## VINE TRAINING:

Horizontal training (Cordon de Royat and double Royat). Shoot growth along vertical trellising.

## AGE OF VINES:

12–16 years.

## YIELD:

3800 kg/ha.

## TYPE OF OAK:

100% French oak. Medium toast. Third use.

## SERVING:

Uncork and decant about two hours before