

CLOS BARTOLOMÉ 1900

(2022)

VINYES VELLES
D.O.Q. PRIORAT

122 YEAR OLD PRIORAT ESSENCE

This red wine is the latest fruit of the centenary vines of Celler Bartolomé. It is a blend of Grenache Noir and Carignan from the 2022 vintage from 122 year old vines. All the personality and character of the terroir of the “tros” of “El Grinyó”, potential and freshness of red fruits with certain violet tones.

HARVESTING AND WINEMAKING

The grapes from the vineyard were harvested by hand, selecting each bunch. They were transported in boxes so that they arrived whole, healthy and in optimal conditions for their elaboration and subsequent selection berry by berry. Vinification was carried out at a controlled temperature of 22°C and the grapes were crushed in the traditional way. The must was then transferred to wooden barrels for fermentation and aging for 16 months.

COUPAGE

Black Grenache 50% Carignan 50%.

AGING

Clos Bartolomé has matured in a 300 litre, medium toasted, second year French oak barrel for 16 months.

Bottling: March 2024.

Production: 400 authenticated and numbered bottles.

Winegrower and winemaker: Antonio Rodríguez



TASTING NOTE

This wine has an intense cherry colour, with violet tones in the meniscus. Its aroma is powerful, fruity (very ripe fruits, red berries...), concentrated and ripe with balsamic nuances and mineral hints on oak backgrounds that provide light touches of toast and spices of great quality. The palate is powerful, fleshy, has a certain complexity and is pleasant, voluptuous and well structured. The fruit and oak from the barrels are well integrated. Its tannins are fine and ripe, which added to the subtle notes of spices make it a very fine, elegant and long wine with hints of ripe and concentrated fruit.

CONSERVATION

A favourable evolution is expected over the next 5-6 years. Serving temperature: 16-20 C°.