



CELLER BARTOLOMÉ
BELLMUNT DEL PRIORAT

PRIMITIU DE BELLMUNT 2022

A THE SOUL OF PRIORAT

Few wines like our Primitiu de Bellmunt so faithfully reflect the essence of the Priorat region. Its soul. For several reasons. As its name indicates – Primitiu– this red wine is produced using the indigenous varieties of Grenache and Carignan harvested from vines which are from 100 to 120 years old on our plots of land known as “El Grinyó” and “Els Molins.” These age-old vineyards are grown on steep slate terraces which calmly withstand the variations in weather on these lands to bear all their fruit: 300 g per vine.

To achieve all this, we have reached an understanding of our vineyards and harvest them in the way our ancestors did: cultivating the vines with respect and sensitivity for a soil which seems to understand and generously compensate us for our will and the traditional attitude of the Celler Bartolomé.

Today, technological knowledge also allows us to take advantage of the features of the excellent harvest of 2022, by pointing out the optimal moments for hand-performed harvesting and the later processes of fermentation and maceration of the musts, to absorb and savour the landscape, spirit and soul of the Priorat region in every glass of Primitiu de Bellmunt.

HARVESTING AND PRODUCTION

The varieties are produced individually, so as then to be mixed, until achieving a wine which is the result of the vine growing potential of our age-old vines.

The vinification is carried out at a controlled temperature of 26-28°C, and the must remain in fermentation vats for eighteen days in order to achieve a wine with just the right colour level and polyphenol substances. Malolactic fermentation took place spontaneously in tanks at the adequate temperature with a view to refining and adding velvety touches to the wine, while also preserving it microbiologically.

BLEND

Grenache 50%
Carignan 50%

AGEING

Bellmunt del Priorat was aged in Allier French oak barrels, medium toast made by the barrel makers Boutes –Gran Reserve–, Dargaud & Jaegle –Marcel Cadet–, Demptos and Radoux, in first year barrels for 12 months.

Bottled: August 2024

Production: 3.943 bottles authenticated and numbered by hand

Vine grower: Antonio Rodríguez

WINE FEATURES

This wine is of an intense cherry red colour and aroma, both elegant and expressive with a warm background adding toasted overtones, sensations of creamy oak, and both chocolate and caramel. Light mineral tones over a background of jellied ripe dark fruits. Powerful to the palate, it is complex, pleasant, meaty, well-structured, spicy and slightly mineral, with a sensation of ripened fruit that can already be perceived upon smelling. Its tannins are sweet, mature and very well-integrated. This is a well-structured, sweet wine instilled with volume and a fine balance between fruit, tannins and wood as it crosses the palate, providing us with an excellent end, broad and concentrated in its overall features.

PRESERVATION

The wine is expected to undergo favourable change over the next 6-7 years. Serving temperature: 18-20 C°

