

Els  
**ESCURÇONS**  
ANTIGUES VINYES DE CA L'OLIVES

2021

Escurçons is exclusively made of Red Grenache and comes from the vineyard of the same name situated within the lands of Gratallops village wines at the top of the Serra Alta hill. The factors like the soil - ferruginous slate, being situated at 601m above the sea level with a South, South-West exposition grant the wine this curious sensation of ethereal fragility, minerality and bold maturity that is unmistakable. Escurçons is a journey through time; a look, a reflexion of the wine that used to be made on this very vineyard before phylloxera by the people of Ca l'Olives.

*Designation: D.O.Q. Priorat*  
*Varieties: 100% Grenache*  
*Soil: ferruginous slate*  
*No of bottles: 2.343 (75cl)*

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#### Vintage 2021 Characteristics

It didn't rain much in 2021, but we came from the 2020 vintage, with a lot of water, and a Filomena (winter storm), a lot of snow. Therefore, we do not enter the year with a water deficit. And it's not a particularly warm year either. There's a strange ripeness...a long, slow... and rain in September, 220 litres. And it looked like spring. And the plants started putting out leaves again. And the maturity of the grapes did not arrive because the plant concentrated the sugars in the new leaves. Even though the grapes ripen on other levels: aromatically, tannins... Escurçons ripens during the rain and has a feeling of overwhelming delicacy, openness, generosity. The 2021 wine has a marked acidity, light color, great elegance and complexity.

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#### Couple of words about the vinification and aging

The plot of Escurçons is harvested in one day, the whole team (vineyard, cellar, office...). Enter the grapes with 100% stems, sulfur-free, in a 200L clay amphora and it is crushed by feed there. Spontaneous fermentation for 3 weeks. Some crushed with hands, every time the process was attended to. Pressed with a vertical press. It is aged in glass damajoanas for 13 months. It is bottled in September 2022

