

Camí  
**PESSEROLLES**  
VINYES AL CAMÍ VELL DE PORRERA A GRATALLOPS

2022

Camí Pesseroles is made from grapes which every year come from the three plots that we have along the old road, of the same name, leading from Gratallops to Torroja. The soil of crumbled slate, being planted on the slope and the age of the vines (over 80 years old) grant the wine its own character year after year.

Carignan is a variety that resulted from the strategy implemented after the phylloxera epidemic to achieve higher production; more color and stronger wine suitable for export at the beginning and middle of the last century.

Camí Pesseroles is an honest reflection of the historical difficulties of Priorat viticulture, of the rustic landscape and tenacity of its people.

*Designation: D.O.Q. Priorat*  
*Varieties: 78% Carignan, 22% Red Grenache*  
*Soil: slate*  
*No of bottles: 1957 (75cl.)*

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#### Vintage 2022 Characteristics

The 2022 vintage is very hot and dry, marked by several heat waves since May. The vine developed its vegetation well due to the water reserves accumulated in the two previous years (2021, snow, and 2020, a lot of rain in spring) although other types of species suffered much more this beginning of drought (undergrowth, roadsides, sowing...). Extreme and continuous temperatures were the tonic of spring and all summer. Carignan is the variety that absorbs heat the most, so in Pesseroles 2022, Carignan is fresh and, at the same time, collected. It is the wine that shows the least warmth, the fruit is contained but it is a very refined wine if we compare it to previous vintages. Hydrocarbon, empyreumatic, more industrial notes define a unique complexity

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

In Pesseroles 2022 there is a small portion of carbonic maceration of the Grenache, to avoid the warmth of the vintage and then it is crushed and combined with all the crushed Carignan. Cofermentation in an oak vat and maceration for about 5 weeks. It is pressed and passed into a chestnut foudre, which gives it a higher oxygenation than any other type of wood and allows us to tame the structure and the more rustic tannin that Carignan shows when young. It will do all the aging in the same foudre and in 5 demijohns until bottling, in March 2023.

