

**L'ERMITA**  
Gran Vinya Classificada



Owner: Álvaro Palacios.  
 Oenology: Álvaro Palacios / Oriol Castells.  
 Viticulture: Álvaro Palacios / Roger Pallarés.  
 Winery foundation: 1989.

Wine name: L'ERMITA - Gran Vinya Classificada.  
 Harvest: **2023.**  
 Harvest classification: Very Good.  
 Launch onto the market: Autumn 2025.

Grape source: Grapes from L'Ermita vineyard.  
 Village: Gratallops.  
 Surface of estate own vineyard: 9,88 Acres / 4 Hectares.  
 Region: Priorat D.O.Q.  
 Soils: Layered silica slate soil (llicorell) with silty texture. Palaeozoic Era, Carboniferous period; variable orientations slate of metamorphic origin. This soil is the result of the transformation undergone by clayey rocks due to pressure and temperature, creating minerals from the alteration of mica (chlorite) and kaolinite. These provide the soil with grey and greenish shades and mineral richness due to the presence of magnesium and iron. This plot is characterised by a microconglomerate diagonal vein with a sandy texture and scattered dolomite lumps.

Orography: Very steep traditional slope.  
 Orientation: North and East exposure.  
 Vineyard height: From 350 to 430 m. / From 1.148 to 1.410 feet.  
 Climate: Mediterranean: mild, with a great influence from the sea.  
 Rainfall: 9,8 inches / 249 mm.  
 Average temperature: Min: 26,6°F (-3°C) Max: 102,38°F (39,1°C) Average: 61,7°F (16,5°C).

Grapes varieties (%): 84% Gamacha.  
 13% Cariñena.  
 2% Picapoll  
 1% White varieties: Gamacha blanca, Macabeo and PX.

Age of vines: From 27, 84 to 113 years.  
 Planting density of vines: Planting Patten 2 x 1,2 m y 2,2 x 1,2 m / 78.7 x 47.2 ln and 86.6 x 47.2 ln. 1.659 and 1.497 vines per Acre / 3.700 to 4.100 vines per Hectare.

Viticulture: Based on the traditional viticultural of Priorat. Vineyard registered as ecological viticulture.

Pruning style: Bush vines.  
 Cultivation methods: Tilled by mules.  
 Irrigation: No.  
 Green harvesting: No.  
 Production per Acre and Hectare: 3,94 Hl. per Acre / 9,75 Hl. per Hectare.  
 Harvesting: By hand, strict selection.



Date of harvest:	October 5th, 6th, 9th and 11th, 2023.
Destemming-crushing:	Whole bunches and destemmed.
Alcoholic fermentation:	Wooden oak vat with regular cap punching (pigeage). Native yeast.
Maceration:	42 days.
Malolactic fermentation:	Spontaneous fermentation in wooden barrels.
Ageing:	13 months in oval French oak foudres and 2 months in cement.
Fining:	No.
Cold stabilization:	No.
Filtering:	No.

### **Analysis**

Alcohol:	14,5%.
Total acidity:	4,4 g/l.
pH:	3,64.
Volatile acidity:	0,47 g/l.
Total Dry Extract:	26 g/l.

### **Production**

75 cl:	4.476 Bottles.
150 cl:	120 Magnum.
300 cl:	21 Doble Magnums.
500 cl:	5 Jeroboams.

### **Storage**

To insure optimum development, this wine should be cellared at a maximum temperature of 54 °F (12°C).  
Contains Sulphites.

### **Wine life**

Optimum drinking time after ten years in bottle.  
High ageing potential.