

Els
ESCURÇONS
ANTIGUES VINYES DE CA L'OLIVES

2022

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: 2188 (75cl)

Vintage 2022 Characteristics

The 2022 vintage is very hot and dry, marked by several heat waves since May. Vines developed its vegetation well due to 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. So, like every warm vintage we expected a ripe, concentrated grape with drying tannins. Paradoxically, and after working long and hard in the cellar looking for more freshness and less concentration (carbonic macerations and little extraction), we find a vintage with a certain warmth but with little fruit, a lot of freshness, fluidity and, at the same time, complexity. Els Escurçons 2022 is an ethereal, very light wine, where we notice the citrus skin so characteristic of the Priorat Grenaches. Very drinkable and fine, but with a wild finish, due to the tannins.

Couple of words about the vinification and aging

Part of the plot has a very exposed rock, and we only have about 15 cm of soil. This is why we tend to harvest this part through carbonic maceration because in dry and hot years, as the roots are smaller, it is the area with the least moisture and the vine suffers the most from the heat. The rest of the plot is harvested, step on with feet, with 100% stems, in clay amphorae, macerating for about 5 weeks but with minimal intervention, to avoid extraction. It is pressed, combined with the carbonic maceration part and poured into the ageing clay amphorae where it will be for about 5 months. Then it is poured into demijohns for 12 months more. Bottled in June 2023.

