



Packaging: Bottle
Quantity per box: 6 in a woodenbox
Volume: 750 ml
Vintage: 2018
Alcohol: 15,5 %
Serving Temperature: 16-18 °C

Destí Priorat

MERVUM ⊕ PRIORATI

Spain, Penedez

Vintage: 2018

Appellation: DOCa Priorat

Type: Red wine

Systembolaget's Art No: [52519](#)

Producer: Merum - Priorati, www.merumpriorati.com

About the Producer: We have listened to the voice of the earth, the whistling wind, the thunderclaps and rockfalls, the braying of a stubborn mule, the crushing of grapes in the press, and the silence of the winery.

We are a well known brand and one of the most emblematic in the DOQ Priorat wine appellation. The Merum Priorati estate is made up of three vineyard plots which cover total of 103 hectar.

Our winery is a newly built space of 2500 m2 equipped with state-of-the-art technology and designed based on sustainable enviromental criterias. These enable us to respect Priorat winegrowing traditions as well as, all above, to offer exclusive, high end wines.

We make our wines with grapes frown on our estate, all located in the village of Porrera.

The unique characterisics of the soil (terroirs) of the village, lead to the making of some great and exceptional wines, whose fame is recognised around the world.

Color: Intense dark-cherry red in colour with a garnet rim.

Aroma: Complex on the nose with aromatic notes of red fruit, especially raspberries and redcurrants, spicy tones and a backdrop of cassis.

Taste: It gives a balsamic taste across the palate, with hints of sloe and pomegranate. Elegant and silky, it is well balanced with sweet, rounded tannins that lead to a smooth, lingering finish.

Residual Sugar: 0,53 g/l **Acid:** 5,4 g/l

Alcohol: 15,5 %

Goes Well With: 🐷 🐮 🍷 🐟 🐔 🐖

DESTÍ will become more complex over time and has an optimal ageing potential of ten years. Can be ordered through the Monopoly.

Aging: 18 months on French Oak