



## El Cel Priorat

**Spain, Priorat**

**Vintage:** 2017

**Appellation:** DOCa Priorat

**Type:** Red wine

**Systembolaget's Art No:** [52520](#)

**Producer:** Merum - Priorati, [www.merumpriorati.com](http://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:** El Cel has an opaque cherry-red hue with a purple rim. Dense, abundant tears

**Aroma:** It has a splendid aromatic intensity, both on the nose and across the palate. The nose has notes of dark fruit such as ripe blueberries, with subtle undertones of pastries, as well as hints of toasted grain from the French oak

**Taste:** It is broad on entry and refreshing on the palate, thanks to its well-integrated minerality. It has aromas of dark fruit such as wild berries, blackberries and plums, together with expressive flavors from its oak aging: chocolate, truffle and black licorice. It unfolds in powerful, complex fashion, and its silky tannins ensure a long, elegant midpalate.

**Residual Sugar:** 0,6 g/l **Acid:** 5,7 g/l

**Alcohol:** 15,5 %

**Goes Well With:** 🐟 🐖 🐔 🍷 🐄 🐖

**Aging:** 14-16 månader på franska ekfat

**Packaging:** Bottle

**Quantity per box:** 3 in a woodencase

**Volume:** 750

**Vintage:** 2017

**Alcohol:** 15,5 %

**Serving Temperture:** 16-18 °C