



Finca El Puig

2004

TECHNICAL DATA

<i>Appellation</i>	Priorat (Spain)
<i>Winemaker</i>	Josep Angel Mestre
<i>Vineyards</i>	Single vineyard named 'El Puig'
<i>Varietals</i>	Garnacha, Cabernet Sauvignon and Syrah
<i>Alcohol</i>	15.5% by volume
<i>Total acidity</i>	7.3 grams per liter
<i>pH</i>	3.20
<i>Residual sugar</i>	1.5 grams per liter
<i>Climate</i>	Moderately hot summers with long and fine maturity
<i>Harvest</i>	September 20–October 15, 2004
<i>Maturation</i>	14 months in French oak barrels
<i>Production</i>	19,000 bottles

TASTING NOTES

Colour

Very well-defined and bright. Almost opaque, jewel-like intense red-purple hue.

Aroma

Intensely aromatic and complex with hints of fresh, ripe red and black fruit, wild forest herbs, mineral and balsamic notes. Warm and fresh in balance.

Flavour

Well-balanced with a big structure and texture of fruits, delicate and ripe tannins and well-integrated wood with high acidity. Explosive fruit on the palate complements the complex aromatic expression of the nose with hints of licorice, wild herbs and minerals. Long and very aromatic finish.

Food Pairings

Any grilled meat, especially beef and lamb. Best match for Serrano ham and specially Jabugo. Aged cheeses from any origin such as Parmigiano, Manchego and cheddar.

