

WINE OF THE YEAR 2017



Costers del Priorat Pissarres 2015

92 Points. Decanter

Region: Priorat, Spain

Grape: 60% Samsó (Carignan), 40% Garnatxa

Style: Bold & Opulent

Winery

Costers del Priorat was founded in 2002 as a joint venture between a grower in Belmont del Priorat and a family from Penedès. Initially, the winery's focus was limited to working with a single vineyard called Sant Martí planted in 1939. In 2007, winemaker Jose Mas Barberà joined Costers del Priorat. He departs from the idea of Priorat as a strong tannic wine to one that emphasizes elegance over power; following a philosophy to be gentle and allow the nuances of the wine to show through.

Tasting Notes

This wine concentrates the world of colours and aromatic sensations that we find when walking along any path in Priorat. Dark red, depth, the energy and wisdom of the selected 'costers'. The palate is complex. It has ripe fruit, memories of the Mediterranean brushwood and a sharp, cold note which is the characteristic mark of the llicorella slate soils' extreme minerality.

\$23.99 BTL \$230 CASE (12)

Save 20% when you purchase a case in quantities of 12

Region, the harmony of Priorat

Priorat is a small but renowned red winemaking region located just south of Barcelona, Spain.

Those of you who have an obsession for bold red wines gravitate to places like Priorat. Inspired by French quality winemaking and the dramatic nature of Priorat's vineyards, a handful of winemakers decided to reclaim Priorat for quality wine in the late 1980s. They took a risk and attempted to make great wine in the mountains outside of Barcelona. Their ambition worked wonders. *~WineFolly*



Samsó, the Catalan grape

The Samsó or Carignan, is a black grape variety. The Carignan grape is very small and compact, of medium grain, round in its shape and of a bluish to black color. It contains lots of juice and plenty of sweet flavors. It is a productive variety but sensitive to diseases. It buds late and is therefore not affected by early spring frosts. Wines made by using Carignan have little body, little color but a strong fruity taste. The large amount of tannins makes it suitable for aging, especially if it has been blended with Garnatxa.



Food harmonies

Grilled meats –lamb, Iberian pork, beef stand as the ideal harmony of this wine. But there are other less obvious choices. For example, it goes very well with creamy and slightly fat dishes such as mushroom cannelloni, white bean casseroles, chorizo with potato, tuna-based stews and classic risottos.

