Wijnfiche

Domini de la Cartoixa - Galena | Priorat DOCa | BIO Spain (CATALUNA) — 2022

Domain

Domini de la Cartoixa

Priorat is located southwest of Barcelona, ??and is a wild area. It is the only DOCa-status next to Rioja. The grounds of Domini de la Cartoixa (El Molar) were still owned by the Carthusian monks of Scala Dei Priory in the Middle Ages. They promoted viticulture and spread a kind of spirituality that can still be felt in the old vineyards today. Today the domain is in the hands of the Pérez-Dalmau family.

Vinification

A rigorous hand selection of grapes from 14 organically farmed vineyard parcels. Each grape variety undergoes fermentation and maceration separately in stainless steel tanks. Gentle pressing is applied throughout the process, followed by malolactic fermentation. The different grape varieties are then blended, after which the wine is aged for 12 months in oak barrels (90% French oak and 10% American oak). Following bottling, the wine is bottle-aged for a further 24 months before being released to the market.

Taste

Galena displays an intense cherry-red colour in the glass. The nose is marked by a pronounced mineral character that enhances the wine's freshness. It also reveals remarkable aromatic complexity, with notes of balsamic, dried black fruit, spices and hints of fruit preserves. The palate opens with power and develops into a concentrated mid-palate where black spices and minerality take centre stage. The finish is long and harmonious, supported by generous yet supple tannins.

Food pairing

Meat - red | Duck | Cheese | Mushroom - wild | Poultry - pigeon

General information

Type: Red wine

Grape varieties: Garnacha (35%), Merlot (25%), Cabernet Sauvignon (25%), Cariñena (15%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex generous

