



Celler de l'Encastell

By Josh Raynolds

SEP/OCT 13

## 2011 Celler de l'Encastell Marge Priorat

(\$28) (60% garnatxa and 40% syrah; aged for eight months in a combination of French and American oak): Bright purple. Explosively perfumed scents of dark berry liqueur, cherry-cola, licorice and peppery spices. Lush, expansive blackberry and blueberry flavors show very good vivacity, with lively spice and floral qualities emerging with air. Closes smoky and long, with lingering vanilla and bitter chocolate nuances.

91

## 2010 Celler de l'Encastell Roquers de Porrera Priorat

(\$55) (80% garnatxa and samso and 20% merlot and syrah, from vines that are 70 to 100 years old; aged for 16 months in French oak): Deep ruby. Bright, mineral-laced red fruit aromas are complicated by notes of incense and woodsmoke. Juicy, penetrating and pure, offering fresh raspberry and pomegranate flavors that become deeper and sweeter with air. Silky tannins give shape to the finish, which shows excellent clarity and length.

92



