



CELLER DE L'ENCASTELL
PORRERA - PRIORAT
Denominació d'Origen Qualificada



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Reviewed by: **Luís Gutiérrez**



2013 Roquers de Porrera

Celler de l'Encastell, Priorat, Catalunya.

The 2013 Roquers de Porrera is a blend of 40% each Garnacha and Cariñena complemented by equal parts of Syrah and Merlot fermented in different vessels—stainless steel, polyester and oak barrels. Half of the wine matured in 225-liter French oak barrels (50% new), while the rest was raised in 400-liter barrels for 16 months. There are plenty of Mediterranean herb aromas intermixed with ripe dark cherries and notes of wet slate. The palate has abundant, slightly grainy tannins and a spirited, powerful finish. One for winter stews. There are 5,000 bottles produced.

Rating

92

Price: \$55 Drink Date: 2017 – 2021



2014 Marge

Celler de l'Encastell, Priorat, Catalunya.

The 2014 Marge is a blend of 50% Garnacha, 40% between Merlot, Cabernet Sauvignon and Syrah, and 10% Cariñena from their vineyards in Porrera fermented in stainless steel (including malolactic) and matured in 50/50 American and French oak barrels for one year. It showed good freshness and fruit-forward aromas of ripe berries with moderate influence from the oak. The palate revealed ripe flavors and a fine texture provided by the tannins. Quite approachable within the house style. There are 20,000 bottles produced.

Rating

90

Price: \$25 Drink Date: 2016 – 2019



2013 Roquers de Samsó

Celler de l'Encastell, Priorat, Catalunya.

Produced with old-vine Cariñena from the Mas D'en Caçador vineyard in Porrera, the 2013 Roquers de Samsó fermented in new 400-liter French oak barrels for 18-22 days. This was followed by malolactic also in new 225-liter barriques where it matured for 16 months, with the first three or four months in the smaller barrels and the rest in the larger ones. There are plenty of smoky and spicy oak aromas here, but there is a core of ripe Cariñena aromas underneath, and they should resurface with some time in bottle. It's a powerful, ripe, heady and rich red that is full-bodied and concentrated with the earthy tannins from the variety. It should mature into a classical Priorat once the oak blends into the wine. Only 500 bottles were filled in June 2015.

Rating

93

Price: \$73 Drink Date: 2018 – 2023