

### **2009 Celler de l'Encastell Roquers de Porrera Priorat**

(\$55) (80% garnacha and samso, the rest merlot and syrah; aged for 16 months in French oak): Inky ruby. Exotic perfume of red berry preserves, potpourri and Asian spices. Fleshy and smooth in the mouth, offering sweet raspberry and cherry flavors and a suave lavender nuance. Supple tannins give gentle grip to the long, spice-accented finish, which shows very good clarity.

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### **2010 Celler de l'Encastell Marge Priorat**

(\$29) (60% garnatxa and 40% syrah, from a single vineyard in Porrera; aged for eight months in small French and American oak casks): Inky ruby. Deep aromas of plum, cherry-cola, licorice and smoky minerals. Bitter cherry and licorice flavors show noteworthy depth and power, with zesty minerals adding energy. Finishes with very firm, youthful tannins and lingering bitterness. There's impressive material here but this wine needs some time to unfold.

91(+?)