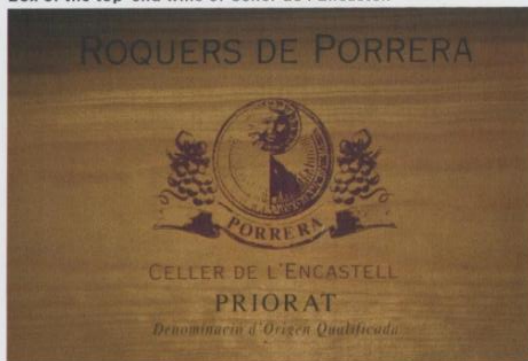


Up above Porrera, there was an old defensive castle that was ultimately destroyed in the Spanish War of Succession about three centuries ago. Despite being little more than a foundation and historical memory, this neighborhood takes its name from the castle and in turn, this winery takes its name from the neighborhood.

For some time the family of Raimon Castellví (whose last name, coincidentally and quite fantastically, means "wine castle") sold their 75-100 year-old Grenache and Carignan grapes to the local cooperative. But, starting in 1999, he and his wife Carme Figuerola decided to start making their own wines, bottling their vintages, and ultimately building a new cellar that they currently occupy at the top of the village.

These days they produce 25,000 bottles a year from their eight hectares of vineyards that mix newer and older vines situated up at 400-650 meters, which is considerably higher than the village at 350 meters. Most of their production is of their popular Marge wine, the label of which was redesigned by Carol van Waart in 2012.

Box of the top-end wine of Celler de l'Encastell



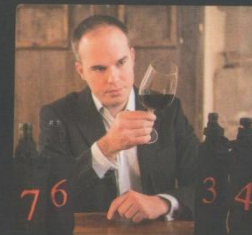
● **Marge 2012** ★★  
Mediterranean spices fill up the nose along with blackberries and other dark fruit notes. A well balanced body, it stays light on the palate and is well suited for rice dishes like paella or mushrooms.  
60% Carignan, 35% Cab Sauv, 3% Merlot, 2% Syrah  
15% | 16-18€



● **Roquers de Porrera 2012** ★★★  
Fresh and expressive in the nose with notes of mature blackberries, forest floor, and good minerality. The body is also fresh a good balance of acidity.  
Carignan, Grenache, Merlot, Syrah  
15% | 35-38€



● **Roquers de Samsó 2012** ★★★  
Carignan vineyards of 75-100 years of age. Notes of orange peel, violets, dark, plump blackberries, cocoa, rosemary, and other wild herbs. Full, luscious, and round in the mouth with an incredible, lingering finish. A perfect example of what Porrera Carignan can offer.  
100% Carignan  
15% | 55€



**ABOUT THE AUTHOR:**

**Miquel Hudin** is a writer and photographer originally from California. He started working in wine at the Inglenook winery in Napa Valley in the late 1990s followed by time at wine importers, shops, and bars. Focusing primarily on the wines of Southern Europe, during recent years he has published books, contributed articles about wine to multiple publications, participated in wine competitions as a judge and has been invited to speak at various wine conferences. Priorat remains one of his favorite wine regions in the world.

Vinologue

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