



CELLER DE L'ENCASTELL

– Luis Gutiérrez, The Wine Advocate #236, April 27TH 2018

90

2015 MARGE

The 2015 Marge is a blend of 50% Garnacha with 40% split between Merlot, Cabernet Sauvignon and Syrah, and 10% Cariñena that fermented in stainless steel (including malolactic) and matured in 50/50 American and French oak barrels for 12 months. It has a lactic and creamy note intermixed with aromas of ripe fruit and spices. This is the lightest and most approachable wine in the portfolio, following the ripe and concentrated house style.

92

2015 ROQUERS DE PORRERA

The 2015 Roquers de Porrera is a blend of 40% each Garnacha and Cariñena and 10% each Syrah and Merlot, mostly from their vineyards in Mas d'en Caçador, fermented in stainless steel, polyester tanks and oak barrels. It matured in 225- and 400-liter French oak barrels for 16 months. It has the ripe Priorat character of black fruit, wet slate and earth with a full-bodied palate and a slightly warm finish. A powerful Priorat.

93+

2015 AULESTIA

The 2015 Aulestia is a new red produced with the grapes from the oldest vines they have in the Mas d'en Caçador vineyard in Porrera. It's mostly Garnacha with 10% Cariñena that fermented in French oak foudres with selected yeasts and aged in used barriques for 12 months. The fruit is ripe without excess, and there are integrated notes from the wood in the shape of spices and smoke. It's modern, powerful and concentrated, with dusty, grainy tannins and good length.

93

2015 ROQUERS DE SAMSÓ

The one pure Cariñena, the 2015 Roquers de Samsó was produced with the grapes from the oldest plants in Mas d'en Caçador. It fermented in new French oak barrels, matured for a short while in new barriques and then was transferred to used 400-liter barrels for 12 months. It has varietal character, notes of tree bark, earth and a touch of graphite. The palate is full-bodied and concentrated with balance in an XL style. It has the rusticity of the place and grape.