

## Finca l'Argatà 2021 Celler Joan d'Anguera - 75 cl.



This blend has always been the flagship of the estate... and an excellent price quality relation. In 1996, for its first vintage, the production was only a few barrels. Meanwhile, the vines (15 hectares) have grown older et also the know-how. Thanks to stricter selection of the grapes, the quality of wine has reached new levels.



### Vinification

After 25 to 30 days of maceration at 27 to 29°C, and the alcoholic fermentation, the wine is aged for 18 months in Nevers oak barrels (half new).



### Storage potential

Drink as from : 2023  
Best moment : 2027-2033  
Until : 2039



### To serve

Serve at 18°C in a large glass, after decanting, at least during the first 2 years after bottling.



### Trial analysis

Deep colour. Exuberant Syrah aromas like ripe gooseberries, pepper and a hint of minerality. At first, very juicy on the palate, then spicier and more structured. The wood is very well integrated. A typical Priorat-Wine.

### Description domain

Two pioneers of the DO Montsant. Brothers Josep and Joan took the helm of the winery in 2012 and turned to biodynamics. Their wines are now lighter and more elegant.



### Wine style:

Mediterranean, elegant gourmet wine



### Assembly

Garnatxa



### Region:

Catalunya



### Appellation:

D.O. Montsant



### Wine estate:

Celler Joan d'Anguera



Biodynamic