

CELLER ARDÈVOL ANJOLI PRIORAT

2018

Country
Spain

Region
Priorat

Varietal
50% Cabernet Sauvignon
50% Garnacha

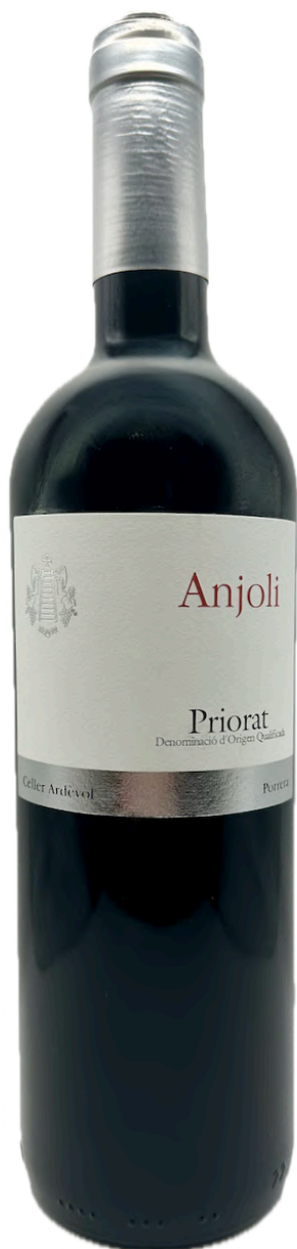
Winemaker
Josep Ardèvol

Alcohol Content
15%

Total Sulfur
No data

Residual Sugar
0.10 g/l

Acidity
5.20 g/l



HISTORY

The Ardèvol family has been growing vines in the village of Porrera since the 13th century. In 1995 the patriarch, Josep Ardèvol, decided to create a family winery: Celler Ardèvol. Seeking to create wines that express a purity of fruit in the region -and adhering to biodynamic practices- Josep and a local oenologist teamed up and made wines together until he passed away in 2020. Today, one of his twin sons has taken the reins and continues the family tradition.

The blended family had an abundance of sons but their was a desire for balance; a daughter. After tirelessly trying to adopt, their hopes were answered with the arrival of a little girl. This cuvée dedicated to the Ardèvol's adopted daughter, Anjoli.

VINIFICATION and MATURATION

Each variety is respectively hand harvested, de-stemmed and gently pressed. Open vat fermentation to propagate indigenous yeasts then aged for 12 months in 225l Allier oak barrels prior to assemblage. The blend is 50/50.



VINEYARD

Planted in 1995 to licorella soils, zero irrigation and entirely biodynamically farmed. The Garnacha is from the south facing vineyard El Menscal - Mas d'en Pubill at 450m (1,475ft) and the Cabernet Sauvignon is from the southwestern facing Coma d'en Romeu at 400m (1,312ft).



TASTING NOTES

Luscious red berry, violet, anisette, fresh tobacco on the nose translate entirely to the palate with focused notes of red cherry and blueberry.



FOOD PAIRING

Grilled sausages, oxtail stew, ribeye and strip steaks, short ribs.