

CELLER ARDÈVOL COMA D'EN ROMEU

2018

Country

Spain

Region

Priorat

Varietal

40% Cabernet Sauvignon
20% Merlot & Syrah (each)
10% Garnacha & Carignan (each)

Winemaker

Josep Ardèvol

Alcohol Content

14.5%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data

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.

VINIFICATION and MATURATION

Each varietal is hand harvested, de-stemmed and gently pressed. Open vat fermentation to propagate indigenous yeasts then aged for 16 months in both new and used 225l Allier oak barrels prior to assemblage.



VINEYARD



Planted in 1995 to licorella soils, zero irrigation and entirely biodynamically farmed. Cabernet is from the southwestern facing Coma d'en Romeu at 400m (1,312ft). the Syrah and Garnacha from south facing Mas d'en Pubill at 450m (1,476ft), Merlot from northern facing Masos d'en Caçador at 500m (1,640ft) and Carignan from La Vilella Alta, northern facing at 500m (1,640ft).

TASTING NOTES



Powerful and focused aromas of dark cherry, violet and warm spice. Hints of partial new oak inclusion integrate harmoniously with the tannin structure.

FOOD PAIRING



Grilled lamb, ribeye and strip steaks, short ribs over polenta, mushroom and truffle risotto and bouef bourguignon.