

CELLER ARDÈVOL TERRA D'HOM

2003

Country

Spain

Region

Priorat

Varietal

45% Carignan
35% Syrah
20% Merlot

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 18 months in both new and used 225l French oak barrels prior to assemblage. Total production 580 cases.



VINEYARD

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



TASTING NOTES

Aromas of garrigue and dark ripened red berries and black currant. Warm spice and mineral notes with an energetic and persistent finish.



FOOD PAIRING

Wagyu beef, magret of duck, braised short ribs.