

En Números Vermells 'Aiaiai'

(Priorat D.O.Q.)

Gamatxa Peluda, Gamatxa Negra, Carinyena, Syrah, and Merlot



The Aiaiai is Silvia's freshest style red, newest to her incredible line up, taking its name from the expression that represents sincere surprise or dumbfoundness – AiAiAi! The grapes for this wine came from old vineyards on the steeply terraced, llicorella-slate soils, were hand-harvested, and brought to Silvia's garage to begin a cold, 48-hour maceration. Aiaiai's must was separately fermented in varying 300L and 500L French oak, where it also rested for 9 months before blending and an unfiltered bottling. The final wine is an approachable yet serious Priorat, with intensity in its fruit and structure, but with lifted acidity and floral aromatics.

Bon Vivant

En Números Vermells 'Aiaiai'

(Priorat D.O.Q.)

Gamatxa Peluda, Gamatxa Negra, Carinyena, Syrah, and Merlot



The Aiaiai is Silvia's freshest style red, newest to her incredible line up, taking its name from the expression that represents sincere surprise or dumbfoundness – AiAiAi! The grapes for this wine came from old vineyards on the steeply terraced, llicorella-slate soils, were hand-harvested, and brought to Silvia's garage to begin a cold, 48-hour maceration. Aiaiai's must was separately fermented in varying 300L and 500L French oak, where it also rested for 9 months before blending and an unfiltered bottling. The final wine is an approachable yet serious Priorat, with intensity in its fruit and structure, but with lifted acidity and floral aromatics.

Bon Vivant

En Números Vermells 'Aiaiai'

(Priorat D.O.Q.)

Gamatxa Peluda, Gamatxa Negra, Carinyena, Syrah, and Merlot



The Aiaiai is Silvia's freshest style red, newest to her incredible line up, taking its name from the expression that represents sincere surprise or dumbfoundness – AiAiAi! The grapes for this wine came from old vineyards on the steeply terraced, llicorella-slate soils, were hand-harvested, and brought to Silvia's garage to begin a cold, 48-hour maceration. Aiaiai's must was separately fermented in varying 300L and 500L French oak, where it also rested for 9 months before blending and an unfiltered bottling. The final wine is an approachable yet serious Priorat, with intensity in its fruit and structure, but with lifted acidity and floral aromatics.

Bon Vivant

En Números Vermells 'Aiaiai'

(Priorat D.O.Q.)

Gamatxa Peluda, Gamatxa Negra, Carinyena, Syrah, and Merlot



The Aiaiai is Silvia's freshest style red, newest to her incredible line up, taking its name from the expression that represents sincere surprise or dumbfoundness – AiAiAi! The grapes for this wine came from old vineyards on the steeply terraced, llicorella-slate soils, were hand-harvested, and brought to Silvia's garage to begin a cold, 48-hour maceration. Aiaiai's must was separately fermented in varying 300L and 500L French oak, where it also rested for 9 months before blending and an unfiltered bottling. The final wine is an approachable yet serious Priorat, with intensity in its fruit and structure, but with lifted acidity and floral aromatics.

Bon Vivant

En Números Vermells 'Aiaiai'

(Priorat D.O.Q.)

Gamatxa Peluda, Gamatxa Negra, Carinyena, Syrah, and Merlot



The Aiaiai is Silvia's freshest style red, newest to her incredible line up, taking its name from the expression that represents sincere surprise or dumbfoundness – AiAiAi! The grapes for this wine came from old vineyards on the steeply terraced, llicorella-slate soils, were hand-harvested, and brought to Silvia's garage to begin a cold, 48-hour maceration. Aiaiai's must was separately fermented in varying 300L and 500L French oak, where it also rested for 9 months before blending and an unfiltered bottling. The final wine is an approachable yet serious Priorat, with intensity in its fruit and structure, but with lifted acidity and floral aromatics.

Bon Vivant

En Números Vermells 'Aiaiai'

(Priorat D.O.Q.)

Gamatxa Peluda, Gamatxa Negra, Carinyena, Syrah, and Merlot



The Aiaiai is Silvia's freshest style red, newest to her incredible line up, taking its name from the expression that represents sincere surprise or dumbfoundness – AiAiAi! The grapes for this wine came from old vineyards on the steeply terraced, llicorella-slate soils, were hand-harvested, and brought to Silvia's garage to begin a cold, 48-hour maceration. Aiaiai's must was separately fermented in varying 300L and 500L French oak, where it also rested for 9 months before blending and an unfiltered bottling. The final wine is an approachable yet serious Priorat, with intensity in its fruit and structure, but with lifted acidity and floral aromatics.

Bon Vivant