



BODEGAS PUIGGRÒS

Signes del Priorat



REGION/ ORIGIN	Catalunya Priorat DO	WINEMAKER	Josep Puiggròs
VINTAGE	2021	WINERY ESTABLISHED	1843 (2008 revamp) Rented land (.7ha)
VARIETALS	100% Cariyena	VINEYARD(S)	Porrera
ALCOHOL	15.01%	AGE OF VINEYARD(S)	40-50 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Pizarra (slate) Licorella
AGING	12 months (24 months in bottle)	ELEVATION	450 meters
VESSEL TYPE	Clay Amphora (800L) Used French oak (500L)	FARMING METHODS	Organic
FILTER/FINING	None	TIME OF HARVEST	Early October
TOTAL SULFUR RS	68 mg/l 3 g/l	PRODUCTION	1,624 bottles

In our vineyards: A combination of age, terroir, climate, and farming

Bodegas Puiggròs does not lack a romantic story of winemaking even though they only took their wines to market in 2008. Since 1843, the Puiggròs family has been producing wines from their own vines in the Odena region of Catalunya for the family and close friends. Over generations they had come to realize that their vineyards and techniques were something exemplary and worth sharing with the world. With a sincere dedication to the terroir or their zone and the indigenous varietals that grow there, they continue to discover ways to unlock all of the magic that lies within their land. Starting with conscious and clean farming in the vineyard, they hand-harvest only the best fruit for their production, and ferment each vineyard separately in varying vessels to accentuate what the vines have to show; some in stainless steel, many in clay amphora of differing sizes. Depending on the batch, the wine goes into top quality oak for extra aging, all the while seeing very little sulfur use if any until bottling. Puiggròs is pushing the quality of northeastern Spain's wines forward, and doing so in a clean and unique way.

*'our hope is to produce high quality wines that reflect the expression of our land...
And which are reflected in our passion and feelings (sentits) our wine'*

The 2021 Signes del Priorat comes from a small block of 45-year-old Cariyena vines in the Porrera zone of Priorat, where the steep slopes are packed with the famous Licorella slate soils that are so distinct for this mineral-driven red. A hand-harvest is mandatory from these vines, and once the fruit was brought to the cellar, the grapes were de-stemmed and began natural fermentation in stainless-steel tank. Once complete and the grapes were gently pressed, then the wine was moved into both 800-liter amphora and used 500-liter French oak for a full year before being bottled unfinned and unfiltered. After another two years of aging in the bottle, the wine was released to market giving wildly aromatic characteristics off the nose, full of brambly dark fruits, lavender, rosemary, and black licorice. In the mouth, the texture is lifted with acidity, but the bold tannins are full of chewy fruit, strong mineral tones, and a long finish that begs for grilled meats.