Lo Petit Pau Priorat DOQ Organic 2024



Region

Autonomous region of eastern Mediterranean Spain, responsible for most Cava and the prestige table wines of Penedes and Priorat. The small region of Priorat has just 1700 hectares under vine, producing some of the most sought after wines from Spain. The vines benefit from a hot continental climate and are planted on an exceptional rich schist terroir, which contribute to the much acclaimed `mineral rich character` of the wines.

Producer

The Hidalgo Albert family has been working in the world of wine for over 25 years. Their approach has always been to focus on creating quality wines from the south zone of Catalonia. The Hidalgo Albert family has been working in the world of wine for over 25 years. Their approach has always been to focus on creating high quality wines from the south zone of Catalonia. The name "1270 a vuit" is an historical reference to the origin of the village where their vineyards and cellar are located. The village called POBOLEDA was founded as a settlement by fFench monks in 1190 and then they moved to the monastary they built very near. The settlement was left then to people that became farmers for the monastary. In 1270 the monks gave a town charter to 8 families that were living there and working the lands of the monks. That is the word "A vuit" it means "to eight". Then the families started to own the houses where they were living and some of the lands they were working, so that year is considered the foundation of the village.

Tasting Notes

A modern style of Priorat, designed to highlight the mineral character of the llicorella soils. Made from a blend of Garnacha Negra, Syrah, Cabernet Sauvignon and Merlot, the grapes are carefully selected by hand and fermented in stainless steel vats. The result is an expressive and fruit forward wine with a distinctive flinty, mineral character and a touch of dried herbs. Ripe tannins add structure and support the fruit, finishing with a long, lingering finish. A great example of the modern approach to winemaking in Priorat DOQ, balancing power with elegance.

Food

Perfect with braised oxtail, venison sausages or hard cheeses.

Technical Information

Country	Spain
Region	Catalunya
Grape(s)	Garnacha (70%) Syrah (20%) Cabernet Sauvignon (10%)
Type	Red
Style	Smooth
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Not applicable	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic certified	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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