

# Lo Petit Pau Priorat DOQ 2021



## 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. "Celler Hidalgo Albert" is a project which was born in 2003 with the target of producing organic high quality wines with traditional working methods. They are situated in Poboleda in the north of the historical Priorat DOQ.

## 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	Dry/Sweet Style	Not applicable	
Region	Catalunya	Alcohol Content	14.5%	
Grape(s)	Garnacha (70%) Syrah (20%) Cabernet Sauvignon (10%)	Closure Style	Cork	
Type	Red	Organic/Biodynamic	Organic	
Style	Smooth	Allergens	Milk:	No
Oaked Style	Lightly oaked		Egg:	No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian:	Yes
Sustainable	Yes-certified sustainable		Vegan:	Yes



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk