CAL BATLLET -D'IATRA

Vi de Vila • *Gratallops*

D'IATRA reflects the name of our first child at Cal Batllet. This wine comes from vines up to 50 years old planted on terraces on the family lands in Gratallops.

It is a blend of the Cariñena and Garnacha varieties, with a little Cabernet Sauvignon.

D'IATRA is very representative of Priorat because it has a bit of everything. classic yet modern, very mineral, with fruit and spice. Easy to drink and enjoy.

Winemaking:

Fermentation in vats at a maximum temperature of 26°C, manual pump-overs, 30-day macerations. Gentle extraction and respect Aged for 14 months in fine-grain French oak barrels.



62% Cariñena, 22% Garnacha, 14% Cabernet Sauvignon, 2% Syrah

I Tasting note

Round, balanced, mature yet fresh at the same time. The wine has a marked mineral character, while notes of very ripe black fruit stand out together with some balsamic touches and notes of dried herbs. Warm, pleasant mouthfeel with very lively acidity. Fruit, structure and acidity combine in a perfect balance for a wine that is easy to drink down to the last glass. Ready to drink now and over the next decade.

