

# L'AGNET



## REGION

DOCa Priorat, Spain

## GRAPE VARIETIES

30% old vine Garnacha Tinta, 30% old vine Mazuelo, 15% Merlot, 15% Cabernet Sauvignon, 10% Syrah

## VINIFICATION

Select grapes are hand harvested. Fermentation takes place in stainless steel tanks at controlled temperatures. The hot days and cool nights during the growing season are ideal for fine wine production. Little rainfall forces the vines to root deeply into the soil to find a steady but controlled water supply. Concentrated and full of character, L'Agnet has complex, rich, minerally flavors.

## PROFILE

Priorat produces wines that many consider to be Spain's most elite. What distinguishes Priorat from other grape-growing regions is its soil type known as "llicorella". The name comes from the Catalan word for licorice, chosen to describe the black, rather shiny, slate and quartzite substrate which is high in mineral content. It produces a wine that is uniquely "Priorat"; intense and minerally.

## SERVING SUGGESTIONS

Sausage, hearty beef or veal dishes, roasted vegetables, and tangy tomato sauces.



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