

L'AGNET



REGION

DOCa Priorat, Spain

GRAPE VARIETIES

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

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.

85 points
WINEENTHUSIAST
2008 BEST BUY
July 2011

87 points
Dec 2010
Wine Spectator
2008

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