

CELLER

Ardèvol

Ardèvol Coma d'en Romeu Priorat DOQ



The Ardèvol family has been growing vines in the village of Porrera since the 13th century. In the 1930's and 40's wine was sold in bulk. Subsequently hazelnut production became in high demand and wine production was abandoned to grow hazelnuts. In 1995 the family decided to go back to viticulture and created Celler Ardevol. The cellar itself is in the tiny village of Porrera, and the vineyards are small parcels spread out all around the village. The vineyards cover 10 hectares and grow in very poor soil, perfectly orientated. Josep Ardèvol, owner/winemaker, wants to create wines that express the purity of the terroir from Priorat. The vineyards have very low yields and are worked by hand in harmony with nature, based on organic and biodynamic practices with no herbicides, pesticides or fertilizers. Josep believes that each interaction with the vines, the vineyards and grapes have a direct impact. It is therefore important to respect nature's equilibrium to find balance and the true expression of the land's identity into the wine; this is achieved through integrity and respect for nature. Josep does long macerations, gentle pressing and ages his wines in French oak barrels with light toasting and fine grain.

Production Area: Priorat

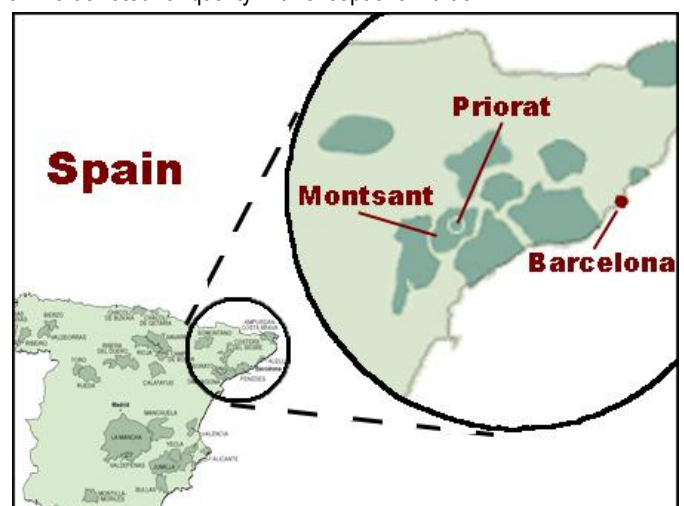
Grape Variety: This is a blend of 40% Cabernet Sauvignon, 20% Merlot, 20% Syrah, 10% Garnacha and 10% Carignan.

Vinification and Ageing: Aged for 16 months in new and used 225 liters French Allier oak barrels.

Tasting Notes: Deep ruby red color. Powerful and focused, aromas of minerals and spice with some cherry. On the palate it is lively and fresh, with sweet cherry and violet flavors and harmonious tannins.

Pairing Notes: This is an elegant Priorat wine that will go very well with wintry dishes or grilled lamb.

Awards and Reviews: Celler Ardevol is noted as providing "outstanding value" Previous vintages (like 2013) have received scores around 90/100. It is a Priorat noted for quality with exceptional value.



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