

CELLER

Ardèvol

Ardèvol Terra d'Hom Priorat



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 every 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 45% old Carignan, 35% Syrah and 20% Merlot.

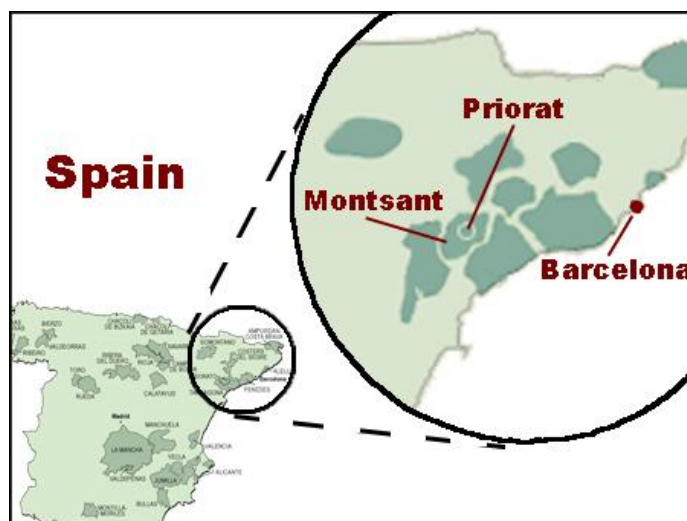
Vinification and Ageing: Aged over 18 months in French oak barrels of different age, 7000 bottles made only.

Tasting Notes: Opaque garnet color. The nose is aromatic with hints of ripe dark fruits. On the palate it is opulent with dark cherry, blackcurrant and a tight focus from the spice and mineral notes. The finish is uplifting, offering a lot of spice and persistence. It is balanced and refined.

Pairing Notes: This is a refined wine that will pair well with wagyu beef, braised short ribs or duck magret.

Awards: 94 points Wine Spectator, Celler Ardevol is noted as providing "outstanding value". Simply a Priorat consistently noted for its quality with exceptional value.

94
Wine Spectator



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