

# 2008 CUSPIS GRENACHE

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AGNES DE CERVERA  
PRIORAT, CATALUNYA, SPAIN



## THE WINE:

85% Grenache from 80 year old vines.

15% Cabernet from 20 year old vines.

Vineyard is approximately 250 meters above sea level. Aged in new French oak barrels for 8 months. The wine is unfiltered and grapes are hand-picked and double sorted.

## THE ESTATE:

Agnes de Cervera vineyards cover over 40 acres in the Priorat DOQ (Qualified Designation of Origin). The unique terroir, with its slate-like rock called 'llicorella' and steep sloped hills along with the warm, dry climate of the region create ideal conditions for the creation of world class wines. The winery has a respect for the environment and has shown this by the pesticide-free growing practices as well as allowing the vineyards to mingle with centuries-old olive trees and large areas of native woods.

## ~ Tasting Notes ~

**Color:** Dark violet.

**Aromas:** Juicy, ripe red raspberry with some unique clove-like spice.

**Flavors:** Black currant jam and toasted herbed oak. The texture is seamless and cool with long lingering berry fruit and spice.

**Food Pairing:** Pulled pork sliders on Hawaiian sweet rolls with a spicy BBQ sauce.