

2009 CUSPIS CRIANZA

AGNES DE CERVERA
PRIORAT, SPAIN



THE WINE:

45% Carignan (Mazuelo) / 35% Grenache
15% Syrah / 5% Cabernet

Grown on vineyards 210 - 390 meters above sea level, the grapes are all hand harvested. Aged for 12 months in new French oak barrels.

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: Deep boysenberry-purple.

AROMAS: Black fruits, licorice and savory spice, with long, lingering aromatics.

FLAVORS AND TEXTURE: Ripe wild blueberry mixed with toast and vanilla bean, with whispers of fresh herbs.

* The complexities in this wine will continue to develop over the next 10 years. This wine is still very young, decanting is recommended.

FOOD PAIRING: Fire roasted leg of lamb with mint jelly.