

2010 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 purple – almost opaque.

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

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: Grilled lamb kabobs with olive-garlic lemon marinade, served with couscous.

~ DRINK NOW THROUGH 2022~