

2010 KALOS

AGNES DE CERVERA
PRIORAT, CATALUNYA, SPAIN



THE WINE:

50% Mazuela (Carignan), 35% Syrah, 15% Cabernet Sav.
The vines are between 80-125 years old. Elevation is 300 meters above sea level. Extended maceration of 29 days to bring out color and tannin. 14 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: Dark violet.

Aromas: Powerful blackberry and mineral with cinnamon and creamy vanilla.

Flavors & Texture: Black fruits with toasted oak and whispers of licorice. Bold and plush body style with creaminess.

Food Pairing: Grilled Catalonian chicken with a fig and olive tapenade.

~ Drink now through 2025 ~