

**BRAND : MORAYMA**

**WINE : MORAYMA**

**D.O. : PRIOTAT**

Morayma was last Moorish queen of Spain This wine pays homage to the influence of the Moors on the region of Priorat that today can be seen in the arched windows, terraces and castles that decorate the landscape. Celler del Pont is where Morayma, the wine, was born, and is itself a marvelous place to visit in the heart of the Priorat. A project realized by a group of friends, each who had family holdings in and around the village of La Vilella Baixa, the common thread between them was the age of their vines, over 50 years old. The grapes for Morayma come exclusively from low yielding vines planted on "licorella" which means slate in Catalan. It is the presence on this licorella under vine that gives the wines a particular minerality. Montse Nadal, a professor of oenology at the University of Tarragona, transforms the grapes from these withered vine in a tiny garage winery, whose production never exceeds 5,000 bottles.

#### **LOCATION**

La Vilella Baixa - 55km from Tarragona, 220 m above sea level.

#### **CLIMATE**

Generally, the climate is more extreme than most continental climate areas, though there is a marked contrast between the valleys and the higher areas. There are both freezing winds from the north (mitigated somewhat by the Montsant mountain) and also the warm Mistral wind from the east. Summers are long, hot and dry (max temperature 35°) while winters are cold (min temperature -4°C). There is the occasional risk of frost, hailstones and drought. The average annual temperature is 15°C, and average annual rainfall is 400-600 mm.

#### **SOIL TYPE**

The soil is made up of black slate with small particles of mica, which reflects the sunlight and conserves heat. The 50 cm thick topsoil is formed of decomposed slate and mica. These characteristics force the roots of the vines to reach the base for water, nutrition and minerals. These soil characteristics confer special quality to the wine and keep the vines firmly anchored to the earth during the strong winds and storms which are common to the area.

#### **VINES**

Mazuelo 38%, Cabernet Sauvignon 26%, Garnacha Negra 24%, Syra 12%.

#### **ELABORATION**

The alcoholic fermentation takes place exclusively in stainless steel tanks and maceration often lasts up to a month, Ageing is carried out in a combination of French and American oak. The wine is bottled unfiltered and rests for six months in bottle before release.

#### **OAK**

12 months in french oak.

#### **TASTING NOTE**

Impressive rich and long, this deep coloured wine is great with all game dishes, such as venison, pheasant and wild boar.

#### **ANALYTICAL**

- ALCOHOL : 14.55%
- RESIDUAL SUGAR : 0.0g/l
- TOTAL ACIDITY : 4.8g/l
- PH :

