



Las Nubes
Bodega Bravo-Escos



SITAEI 2018

“Sitael is an angel associated with hope, and is invoked in search of protection and refuge in the face of adversity. Helps restore lost harmony”

VITICULTURE: Sitael is a red wine from various farms located in Torroja del Priorat. The land is made up of slates, the characteristic “llicorella”. Grenache and Carignan from vines of about twenty years old, selected manually in the vineyard. The climate of the area allows the vines to sprout and fruit properly during spring and summer.

ELABORACIÓN: Skidded and crushed grapes. Once squeezed, the paste is left in cold maceration for three days in order to extract the maximum colour from the skins. As soon as this first maceration ends, the alcoholic fermentation begins. It’s a black wine with carbonic macerations, controlled fermentation for twenty-five days and later fermentation is stainless steel tanks for about eight months.

TASTING NOTES: Sitael is a fresh, balanced and elegant wine. It has a violet colour reminiscent of the picota cherry. In the mouth it’s expressive and young with acidity, which lengthens the fruit until the end of the mouth and highlights the minerality. Good tannins, nice and long. Round structure. Notes of ripe fruit appear on the nose.

VARIETIES: 72% Grenache and 28% Carignan

Alcohol content: 15% vol. **Total acids:** 5,5 g/l. **PH:** 3,3. **Total sulphurous:** 37 mg/l. **Residual sugars:** 2,3 g/l.