



Scala Dei Cartoxia 2018

Scala Dei, one of the oldest and most iconic wineries in the Priorat region of Spain, is celebrated for crafting wines of exceptional depth and complexity. With a rich history dating back to the 12th century, it has set the benchmark for Priorat's unique terroir. Scala Dei wines are frequently recognized among Spain's top wines. The Scala Dei Cartoixa 2018 is an elegant and powerful expression of Priorat, showcasing the depth and complexity of the region's old vines and historic terroir.





General Information

Producer: Scala Dei

Appellation: Priorat DOCa, Spain

Varietal Composition: 80% Grenache, 20% Carignan

• Vintage: 2018

Alcohol Content: 14.5%

Volume: 750ml



Vineyard and Terroir

- Location: The vineyards are situated between 400 and 800 meters above sea level on terraces and slopes typical of Priorat, featuring both clay and slate soils.
- **Soil Type**: A combination of deep slate and high-altitude clay soils contributes to the wine's minerality and complexity.
- **Viticulture Practices**: Hand-harvested grapes from 65-year-old vines, ensuring only the best fruit is selected for fermentation.







Winemaking

- Harvest: Grapes are handpicked from the best plots surrounding Escaladei.
- Vinification: Fermentation occurs in small cement tanks (2,000 kg) with separate batches per vineyard to highlight the distinct terroir. Maceration lasts approximately 3 weeks, followed by 18 months of aging in separate vessels for each vineyard lot
- Aging: The wine is aged for 18 months in separate vessels for each vineyard lot to highlight and express each terroir's uniqueness.

- Appearance: Light cherry color with violet hues.
- Aroma: Intense aromas of ripe black fruits such as plums and persimmons, complemented by floral violet notes and mineral nuances from the slate soils.
- Palate: Powerful and smooth, with ripe tannins and a full-bodied structure. The wine shows a long and persistent finish with spicy aromas from the aging process.
- Aging Potential: Suitable for aging up to 15 years, allowing further development of its complex flavors.



Food Pairing

Recommended Pairings: Ideal with grilled meats, stews, game dishes, and aged cheeses.



Sustainable Practices and Certifications

Sustainable Winemaking: The winery follows sustainable viticulture practices, focusing on minimal intervention and preserving the natural environment of the Priorat region.







Awards and Recognition

• Robert Parker: 92 points (2018)

• Decanter Awards: Platinum Medal, 97 points (2018)

• Wine Enthusiast: 91 points (2018)

Producer's Notes

Scala Dei Cartoixa 2018 is a powerful and elegant representation of Priorat, offering a deep connection to the region's historic vineyards. Its complex profile and aging potential make it a perfect choice for collectors and those who appreciate fine Spanish wines.