



Scala Dei Prior 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 Prior 2018 is a complex and elegant expression of Priorat, showcasing the rich minerality and vibrant fruit character unique to the region's historic terroir.





General Information

Producer: Scala Dei

Appellation: Priorat DOCa, Spain

Varietal Composition: 65% Grenache, 15% Carignan,
 10% Cabernet Sauvignon, 10% Syrah

• Vintage: 2018

• Alcohol Content: 14.5%

Volume: 750ml



Vineyard and Terroir

- **Location**: Vineyards are located on terraces and slopes of llicorella and clay soils in Priorat, at altitudes ranging from 400 to 600 meters.
- **Soil Type**: A mix of slate (llicorella) and clay, which contributes to the wine's mineral and balsamic notes.
- Viticulture Practices: Manual harvesting is employed due to the challenging terrain and to ensure the selection of the best grapes. The vines are between 35 and 65 years old, benefiting from diverse orientations that promote slow and even ripening.





Winemaking

- Harvest: Grapes are handpicked and delivered in small 17kg boxes to maintain their integrity.
- **Vinification**: After manual selection, the grapes are de-stemmed, crushed, and fermented with native yeasts at controlled temperatures to preserve fruit aromas.
- Aging: Aged in 100% French oak barrels and foudres for approximately one year before blending and bottling.

Tasting Notes

- Appearance: Clean, bright ruby red with maroon and brown hues on the rim.
- Aroma: Intense and persistent, featuring red berries, black fruits (strawberries, blackberries), violet floral notes, and subtle spices with toasted undertones.
- Palate: Full-bodied with silky texture, ripe and elegant tannins, and mineral aromas from the llicorella soil, complemented by balsamic
- Finish: Long and complex, showcasing the wine's refined structure and depth.
- Aging Potential: Suitable for aging up to 15 years, allowing further development and complexity.



Food Pairing

Recommended Pairings: Pairs well with grilled meats, hearty stews, aged cheeses, and traditional Catalan dishes.



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)
James Suckling: 92 points (2018)
Wine & Spirits: 93 points (2018)
Guía Gourmets: 94 points (2018)
Mundus Vini: Gold Medal (2018)

Producer's Notes

The Scala Dei Prior 2018 is a refined wine that exemplifies the unique terroir of Priorat. Its complexity, vibrant fruit profile, and mineral depth make it a true representation of the region, perfect for collectors and wine enthusiasts alike.