



UNITED CELLARS

SPAIN



De Muller Legitim Crianza 2014

Vineyards

Our vineyards are cultivated in the valley of Siurana river, and they are pruned per medium pruning. These varieties were harvested by end September, beginning October, the period for harvest in Priorat, that year being qualified as Excellent.

Production

We carefully ferment and macerate this excellent variety at a controlled temperature which is around 25-28°C. The malolactic process is made spontaneously in stainless steel tanks and therefore the produce is poured into French and American oak barrels where it will be aged for 12 months.

Once bottled, and before being commercialised, it is kept in bottle so as to enable its characteristics and bouquets, those typical of Priorat. It deals with a wine which will better in a short period of time.

Tasting Notes

Beautiful with its intense picota red colour with wonderful grenate reflections. A rich and complete aroma where we can discover fruity notes reminding blackberries and blackcurrant together with slight spicy notes of clove and black pepper as well as green pepper.

Wonderfully equilibrated, with a silky and round palate, this full-bodied wine is much elegant and refined. We can appreciate wood fruits notes on a vegetal with spicy tones background ; all that comes from the quality of the oak used. It betters progressively when kept in bottle.

Appellation
DOQ Priorat

Location
El Molar

Winery Size
33 HA

Winemaker
Jordi Benito

Varieties
60% Garnacha, 20% Merlot,
10% Syrah, 10% Cariñena

Aging
12 months in French and
American oak barrels

Age of Vines
25 Years

Elevation
300 m

Soil
Licorella

Max Yield
6.000 Kg/Ha

Alcohol Content
14.5 %

Production
70.000 Bottles

Farming
Sustainable