



United Cellars



DE MULLER

Legitim 2019

A fresh approach to Priorat with outstanding value

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.

WINEMAKING

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 commercialized, it is kept in bottle 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 NOTE

Beautiful with its intense picota red color with wonderful grenade 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.

PRESS & ACCOLADES

91 points - vintage 2019 - *James Suckling*

91 points - vintage 2017 - *James Suckling*

90 points - vintage 2016 - *James Suckling*

PRODUCER

De Muller

ORIGIN

*El Molar
Catalunya, Spain*

APPELLATION

Priorat

WINERY SIZE

33 Ha

WINEMAKER

Jordi Benito

VARIETIES

60% Garnacha, 32% Syrah, 8% Cariñena

AGING

*12 Months in French Oak (30%), and
American Oak (70%) oak barrels*

AGE OF VINES

25 Years

ELEVATION

300 m

SOIL

Licorella

ALCOHOL CONTENT

14.5 %

MAX YIELD

6,000 Kg/Ha

FARMING

Sustainable practices