



LA CONFRERIA
d'Scala Dei

NONA


LA CONRERIA
d'Scala Dei



GRAPES

Grenache, Syrah, Merlot.

VINEYARD

El Molar, Escaladei and La Morera.

VINIFICATION

Fermentation / maceration for 10 days at controlled temperature between 22 and 28°C. Storage in stainless steel tanks for 2 months. Aging in barrels for 10 months. Subsequent aging in the bottle.

ALCOHOL

14.50%

PACKAGING

6 bottles of 75 cl.

TASTING NOTE

Cherry red color, "bouquet" of wild fruits, slightly spicy, with smokey and toasty touches. Crisp and tasty in the mouth, soft, sweet tannins, long, intense and long post-taste reminiscent of Mediterranean herbs.

PAIRING

Red meat, white meat, cheese, sausage, pasta and stews.

TEMPERATURE

15°C

LES BRUGUERES WHITE



GRAPES

White grenache.

VINEYARD

Les Brugueres - La Creueta in Escaladei, La Morera de Montsant, Porrera and Poboleda.

VINIFICATION

Pre-fermentative film maceration. Fermentation at 17° - 18° C. in stainless steel tanks with the mothers for 5 months.

ALCOHOL

13.50%

PACKAGING

Boxes 6 bottles of 75 cl.

TASTING NOTE

Pale yellow color with green highlights, very intense aroma of tropical fruits, apricot. Light notes of good grass as it opens. Glyceric wine with a very well balanced acidity and a long aftertaste.

PAIRING

Seafood, fish, blue fish, white meat, rice, pasta, salads, foie gras and cheeses.

TEMPERATURE

7°C

LES BRUGUERES RED



GRAPES

60% black Grenache and 40% Syrah.

VINEYARD

Escaladei and La Morera de Montsant.

VINIFICATION

First part of the fermentation with indigenous yeast. Aging for 10 months in 300 liter oak barrels (70%) and stainless steel tanks (30%).

ALCOHOL

14.20%

PACKAGING

Boxes 6 bottles of 75 cl.

TASTING NOTE

Wine of intense color, intense in fruit, very well wrapped and respected by the wood. Notes of spices and Mediterranean herbs. Marked mineral character. Light and fresh on the palate, very velvety, good finish and post-taste.

PAIRING

Fish, blue fish, rice, white meat, stews, pasta, salads, sausages, cheeses and game meat.

TEMPERATURE

15°C

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LA CONRERIA
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GRAPES

Garnacha tinta and Cariñena.

VINEYARD

Escaladei

VINIFICATION

Maceration-fermentation in tanks and boots of 600 liters at a controlled temperature of 24°C. Aging of 18 months in French oak barrels of different sizes and Austrian fudres. Subsequent aging in the bottle for 48 months.

ALCOHOL

15.00%

PACKAGING

Boxes 6 bottles of 75 cl.
Magnum 150 cl. individual wood.

TASTING NOTE

Amber cherry Powerful and complex aroma with notes of red fruits and tobacco, fine notes of reduction that give way to spices and Mediterranean herbs. Sweet and intense in the mouth, very ripe tannin, mineral expression in the long end of the mouth. Very thin and elegant. it is recommended to decant it.

PAIRING

Red meat, game meat, white meat, old cheeses, Iberian sausage and stews.

TEMPERATURE

15°C

VOLTONS



GRAPES

Carignan and red Grenache.

VINEYARD

A unique wine from two north-facing plots on the exclusive Voltons estate near the village of La Vilella Alta. Unique wine in the Priorat from this exclusive plot ("Paratge").

VINIFICATION

Cold Maceration and fermentation with the skins. Aging for 12 months in 500 litre French and Austrian oak barrels. More than 18 months aging in the bottle.

ALCOHOL

14.50%

PACKAGING

Wooden cases of 6 x 75 cl. Bottles.

TASTING NOTE

Intense red colour with deep purple nuances. Delicate nose characterised by red fruits and slight hints of Mediterranean herbs, overlaid by a subtle smoky note and a slatey, mineral character. A big, full-bodied wine that is juicy and crisp in the mouth, with a long aftertaste.

PAIRING

Cheeses red meat, game. Also a Priorat to drink by itself thanks to its crispness, also due to the freshness.

TEMPERATURE

15°C

ANTECESSOR LES BRUGUERES


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GRAPES

White grenache.

VINEYARD

Les Brugueres-Corrals d'Escaladei.

VINIFICATION

Maceration and fermentation with the skins. Aging for 18 months in 225 liter oak barrels and with veil of flower. A long time aging in the bottle. This elaboration makes it unique in its category within the Priorat wines. Remember the "Amontillado" wines.

ALCOHOL

14.00%

PACKAGING

Boxes 3 bottles of 75 cl.

TASTING NOTE

Orange wine, with an incredible aromatic complexity, with notes of nuts and oxidation of the veil, with the presence of wood. Return to the nose of dried apricots. Marked mineral character. Very subtle in the mouth and with a very good acidity.

PAIRING

Cheeses, ham, foie, duck, white meats. Very interesting wine to experiment with pairings or as an aperitif.

TEMPERATURE

12°C



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