



LA CONFRERIA
d'Scala Dei

*W*inery with the largest surface of ecological vineyard.

*F*irst producer of white wine in the Priorat.

*H*andpicked harvest.

52 hectares of vineyards throughout the Priorat.

(El Molar, El Lloar, Vilella Alta, Poboleda, La Morera de Montsant, Torroja del Priorat, Escaladei, Gratallops)





LA CONRERIA
d'Scala Dei



GRAPES

Grenache, Syrah, Merlot.

VINEYARD

El Molar, Escaladei and La Morera.

VINIFICATION

Fermentation / maceration for 10 days at a controlled temperature between 22 and 28°C. Conservation in stainless steel tanks for 2 months. Aged in French oak barrels of 300 and 500 liters and French oak foudre of 5,000 liters for 10 months. Subsequent aging in the bottle.

ALCOHOL

14.50%

PACKAGING

Box of 6 bottles of 75 cl.

Box of 6 bottles of 150 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



LA CONRERIA
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GRAPES

White grenache.

VINEYARD

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

VINIFICATION

First part of the fermentation with indigenous yeast. Pre-fermentative film maceration. Fermentation at 17° - 18° C. in stainless steel tanks with the mothers for 9 months.

ALCOHOL

13.50%

PACKAGING

Box of 6 bottles of 75 cl.
150 cl individual cylinder.

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



LA CONRERIA
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GRAPES

60% red Grenache and 40% Syrah.

VINEYARD

Escaladei, Vilella Alta and La Morera de Montsant.

VINIFICATION

First part of the fermentation with indigenous yeast. Aged for 10 months in Austrian Stockinger foudres of 1,500 and 3,000 liters.

ALCOHOL

14.20%

PACKAGING

Box of 6 bottles of 75 cl.
150 cl individual cylinder.

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



LA CONRERIA
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GRAPES

Red Grenache and Carignan.

VINEYARD

Escaladei.

VINIFICATION

First part of the fermentation with indigenous yeast. Fermentation at 24 ° C. Maceration-fermentation in tanks at controlled temperature.

Aging in French oak barrels of 500 and 600 liters for 18 months. Subsequent aging in bottle for 48 months.

ALCOHOL

15.00%

PACKAGING

Box of 6 bottles of 75 cl.

Individual wooden box of 150cl.

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



LA CONRERIA
d'Scala Dei



GRAPES

White Grenache.

VINEYARD

Les Brugueres-Corrals d'Escaladei.

VINIFICATION

First part of the fermentation with indigenous yeast. Maceration with the skins for 48 hours.

Fermentation at 15°C in 400 liter French oak barrels. Conservation and aging with the lees in the same barrel for 9 months.

Limited production of three barrels.

ALCOHOL

14,00%

PACKAGING

Wooden box of 6 bottles of 75 cl.

Individual cylinder 150 cl.

TASTING NOTE

Straw yellow color, intense nose of ripe stone fruits, with clear notes of incense, memories of cut hay and slight notes of mint in aftertaste.

Slightly tannic in the mouth, giving presence to a glyceric passage in the mouth, where the wood is appreciated respecting the maximum character of the wine and with an excellent balance of acidity, living force. Long aftertaste.

PAIRING

Fish, seafood, "paella", cheese and white meat.

TEMPERATURE

8°C



LA CONRERIA
d'Scala Dei



GRAPES

Carignan and red Grenache.

VINEYARD

“Paratge Voltons”, Vilella Alta.
Coster de Cariñena from 1909 and 1947 and terraces of Garnacha negra from 2001. Slate terrain, north orientation.

VINIFICATION

First part of the fermentation with indigenous yeast. 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 box of 6 bottles of 75 cl.
Single cylinder 150 cl.

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 meat and stews. Also a Priorat to drink by itself thanks to its crispness, also due to the freshness.

TEMPERATURE

15°C



LA CONRERIA
d'Scala Dei



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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La Conreria d'Scala Dei, SL
Carrer de la Mitja galta, s/n "Finca Les Brugueres" 43379 Escaladei
977827055
laconreria@vinslaconreria.com
www.vinslaconreria.com