

## **MERITXELL PALLEJA**





## NITA 2020

**MERITXELL PALLEJA** Meritxell Palleja has deep roots in the Priorat, following in the footsteps of her winemaker father Lluis Palleja. She gained experience working in the cellars of Domaine Leflaive in Burgundy and Pine Ridge Winery in Napa Valley and 18 years working with Alvaro Palacios before venturing out on her own. Over the years, she has acquired vineyards in the town of Gratallops where she farms her five plots biodynamically.

**PRIORAT** || Viticulture has an ancient history in the Priorat. Winemaking in the region dated to the 12th century when monks founded the Carthusian Monastery of Scala Dei in 1194. The prior of Scala Dei ruled as a feudal lord over seven villages in the area, which gave rise to the name Priorat. The soil's basis (called llicorella in Catalán) is reddish and black slate with small particles of mica, reflecting the sunlight and conserving heat.

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BLEND | 45% Garnatxa, 35% Carignan, 15% Cabernet Sauvignon & 5% Syrah

VINEYARDS | Vineyards are divided into 5 separate plots planted between 1969 and 2008. All of the vineyards are owned and controlled by Meritxell Palleja and her family. Each plot consists of mainly slate, the black and brittle laminated stone of dark colors and dark copper, between which the roots go several meters in search of moisture, water and nutrients. The soil is worked without pesticides.

WINEMAKING | Fermentation utilizing only wild yeasts in concrete followed by further aging in concrete before bottling young.

ALCOHOL 14.5%

TASTING NOTES | Fresh and fruity, where aromas of red fruits and floral touches predominate over a background of wild and mountain herb aromas, balsamic touches and the typical mineral character of the Priorat. On the palate it is round, balanced and with ripe tannins, freshness, and good acidity that is balanced with the alcoholic strength, a long and mineral finish.



CATALUNYA | PRIORAT