

# WINE OF THE YEAR 2023



## Cellar Sangenís i Vaqué 'Vall Por' 2019



Region: Priorat, Spain  
Grape varietal:  
60% Carignan, 40% Garnacha  
Cellar-ability: 10 years

### Tasting Notes

Having a deep inky red hue, the aroma is well defined and includes raspberries, licorice, baking spices, and soft mineral notes. There is an intensity of ripe red cranberries with a hint of spice on the palate. The palate is full and intense, the tannins are well integrated and the texture is soft. An excellent balance of fruit and wood.

\*Sustainable Organic Farming & Vegan Friendly

### Viticulture

Hand-harvested, partially de-stemmed, and fermented naturally with yeast. Due to the schist-slate soil, it retains heat and absorbs nutrients, giving the wine a distinct minerality. Additionally, this results in a wine that is highly aromatic, intense, big, and bold. Since the land retains a low humidity, the vine can also withstand the summer water stress.

Grapes are sorted after they have been harvested and placed in small crates. During pressing, grapes are pressed with moderate pressure on a small vertical press with a capacity of 66 gallons, where spontaneous fermentation occurs. The wine is fermented and macerated for over 40 days in tanks. The wines are aged for 12 months in 80% French (Allier) oak barrels and 20% American oak barrels after primary fermentation. 25,000 to 30,000 bottles are bottled each year.

92 POINTS

## Family History



Cellar Sangenís i Vaqué was founded in 1978, when the Priorat wine region was undergoing a major transformation. Sangenís i Vaqué established vine plantings in Porrera, which belonged to Pere's mother's family since the 1700s. As early as the 20th century, there was a desire to bottle the wines, but due to economic and social issues in Priorat, this was simply not possible.

Located in Catalunya Square in Porrera, the cellar of Sangens i Vaqué was once the cellar of Conxita Vaqué's grandfather, Josep Simó. Josep Simó produced and sold wine from 1886 until his death. In most cases, farmers sold their wine to village residents and the local cooperative in bulk. During that time, the most prominent farmers in Priorat bottled wine. Sangens i Vaqué is the first cellar in Porrera to bottle wine. Using old traditions and new ideas, Pere and Contixa began making wine in her grandfather's century-old cellar in 1979. Together with their father, Pere Sangens, Maria and Nria Sangens make great wine.



## About The Region

Just north of Tarragon on the Mediterranean coast, Priorat is located in northeastern Spain. It is a remote, rural region southwest of Barcelona in the Spanish province of Catalonia. Priorat's iconic Mediterranean landscape, terraced hillsides, and old bush vines dotted around small villages all represent the heritage and prestige of the region's terroir.

## Food Pairings

Smoked Herb-Crusted Leg of Lamb, Grilled Chorizo, Beef Stroganoff, Aged Manchego, Herb Butter Ribeye Steak, Garrotxa Cheese, BBQ Ribs, Garlic Mushroom Pasta, Duck Pâte, Roasted Radicchio, Shepherd's Pie, Porcini Mushroom Risotto, Oxtail stew, Italian Roast Beef Sandwiches