
La Bodega del Mar



DOQ Priorat

La Vilella Alta, Catalonia
Mediterranean Sea



2018

Grenache, Carignan, Syrah

Llicorella-soil (black slate)

8 months french oak

aprox. 6 months under sea

14% vol., 750ml

» Mar de Anémonas «

Anemones are captivating creatures that inhabit the seabed. Their appearance is reminiscent of marine flowers with tentacles adorned in vibrant colors, making them stand out in their surroundings. - Similarly, this wine sets itself apart with its vibrant aromas, full-bodied character, and expression of the underwater terroir and the ecosystem on land.

Vineyard & elaboration

Vines are planted in a challenging terroir of terraces of llicorella-soil. The grapes are carefully harvested and selected by hand. Fermentation took place in stainless steel and aging for 8 months in used french oak with a light toast.

Then the journey of this wine continued and it undergoes maturation on the ocean floor where it enjoys exceptional conditions at depths exceeding 20 meters. The water pressure, consistent temperature, lack of sunlight, and the subtle micro-vibrations of ocean currents work together to expedite the wine's development, surpassing the pace observed on land by three to four times. This maritime influence yields a more intricate and well-rounded wine, amplifying its flavor profile and aromatic nuances.

Tasting

Intense red fruits, with soft toasted flavors and mineral and balsamic notes. On the palate this wine presents a powerful expression of wild berries, and nicely integrated tannins. and an elegant finish.

