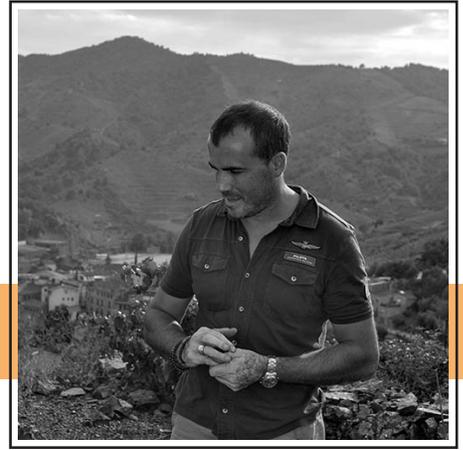


# VALKYRIE

SELECTIONS



## CELLER JOAN SIMÓ



### SENTIUS 2009

**CELLER JOAN SIMÓ** || In the center of the small village of Porrera (population 432), the cellars of Joan Simó are located in a two hundred year old house, passed down from Gerard Batllell Simó's mother's family. Gerard farms the old vineyards from his family (Les Eres) as well as La Garranxa which he planted in 1999 and 2000 to Garnatxa, Samsó, Cabernet Sauvignon and Syrah. This high altitude plot had been barren since the phylloxera onslaught. The death defying hike/Land Rover trip up the steep mountainous slopes of the Priorat make one realize why these ancient vineyard sites are so coveted and rare.

**PRIORAT** || Viticulture has an ancient history in the Priorat, and winemaking dates 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 basis for the soils (called llicorella in Catalán) are reddish and black slate with small particles of mica, which reflects the sunlight and conserves heat. Vines are forced deep into the ground in search of water and nutrients, in many cases well over 30 meters.

### SENTIUS 2009 ||

**BLEND** | 60% Garnacha, 20% Syrah & 20% Cabernet Sauvignon

**VINEYARDS** | The wine is named for the area between Falset-Porrera-Pradell - "Partida de les Sentius" - within the Priorat appellation. Grapes are both purchased (for older vine material) and sourced from the low yielding estate vineyards in La Garranxa at 650 meters altitude.

**WINEMAKING** | Fermentation in tank followed by 15 months in one & two year old 225L French Allier oak barrels.

**ALCOHOL** | 15%

**PRESS** | 91 VIN

"Sexy black and blue fruit aromas are complicated by smoky mineral and cola qualities. Fleshy cassis and blueberry flavors are sharpened and lifted by juicy acidity. Gains sweetness and depth with air, finishing with a suave note of black raspberry and silky, polished tannins." - Josh Reynolds

