

## Mas La Mola Vi Altura Priorat



### **Description:**

Mas La Mola Vi d'Altura is a high-altitude, old-vine expression of Priorat, sourced from steep, terraced vineyards rooted in the region's iconic llicorella (slate) soils. Made from a blend of Garnacha and Cariñena, some of which are over 70 years old, this wine is crafted with minimal intervention to highlight freshness, minerality, and the unique terroir of its elevated origins. It offers a modern, refined take on the traditionally powerful Priorat style.

### **Tasting notes:**

Fragrant aromas of blackberry, violet, crushed stone, and wild herbs. The palate is vibrant yet structured, showing layers of dark cherry, plum, graphite, and spice, with a long, mineral-driven finish and fine tannins.

**Allergens:** Contains sulphites.

**Dish Pairing:** Chargrilled lamb, venison, mushroom risotto, black olive tapenade, aged cheeses, roasted aubergine

### **Talking Point:**

"Vi d'Altura" means "high-altitude wine"—a reference to the elevated vineyards that bring freshness and elegance to this otherwise intense and concentrated Priorat.