



LOIDANA 2021

WHAT IS LOIDANA?

LOIDANA brings to life the virtues of the highest plots of Porrera, Priorat. The wine expresses the authenticity, typicity and essence of the region. It is the perfect wine to get started in the complexity of Priorat wines. Loidana is a versatile and cheerful wine that makes it perfect for any occasion.

WHERE IS IT FROM?

The grapes come from the 7 different vineyards located in Porrera. All of them are located on seven different mountain tops at an altitude of between 500 and 750 meters above sea level, hence the freshness of the wine.

HOW IS IT MADE?

The grapes from the different plots are fermented separately depending on the varieties, soil type, orientation and altitude. Once the fermentations are completed in concrete tanks, the wines are aged in French oak barrels for 10 months.

HOW IS IT?

Aromas of red and black fruits with hints of flowers, cedar and spices. Smooth and velvety on the palate, it remains harmonious until the finish. Very fresh.

Easy to drink, the abundant tannins and vibrant finish encourage another glass.

HOW CAN IT BE PAIRED?

Poultry and pasta dishes. cannelloni, cod, roast chicken with prunes and walnuts, pork, barbeque.

ORIENTATION OF THE **VINEYARD:**

Basically NORTH

55% GRENACHE 40% CARIGNAN 5% CABERNET SAUVIGNON

FERMENTATION

FERMENTED IN CONCRETE

AGING

8-10 MONTHS IN FRENCH OAK BARRELS

SERVING TEMP: 15-18°C CONSUMPTION: 3-10 YEARS

ANALYSIS Alcohol Content: 14.66% Volatile Acidity: 0,52 g/L Total SO₂: 67 mg/L Total Acid(tartaric acid): 5.3 g/L

MAIN AWARDS



vinous Wine Spectator

92/100 91/100

92/100

PRESENTATION Bordeaux Bottle Bottle weight: 1,320 a Cases per layer 10/per pallet 100 6 bottles in a cartoon case EAN (bottle) 8437010857300 EAN (box) 8437010857669