



# BLACK SLATE

## Conreria d'Scala Dei - Black Slate Escaladei

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It's uncontroversial to say that monks and wine go together like peas and pods, so when the Carthusians order arrived in the Priorat in the late 12th century one of the first things that they did was plant vines. Their priory, the Cartoixa d'Scala Dei, literally the steps to god, might have referred to the rugged landscape or the terraces required to farm this remote land. These priors would lend their name to this entire region, the Priorat, and were instrumental in the creation of many of the now famous villages in the DOQ – the oldest of which, Escaladei bears the original name of the medieval priory. While now in ruins, any visit to the Priorat inevitably includes a stop at the Cartoixa d'Scala Dei picturesquely situated at the foot of the Montsant.

Adjacent to the derelict priory sits Conreria d'Scala Dei with the very talented Jordi Vidal at the helm. The estate was founded in 1997 by Jordi and two friends. Their top site, Les Brugueres, and its centenary vines of Garnatxa Blanca produces one of the most delicious, single-varietal white wines in the DOQ. Jordi also makes an elegant version of Black Slate from vines in Escaladei as well as our only Black Slate white from vines he tends in the village of La Morera.

Black Slate Escaladei, a blend of Garnatxa, Cabernet Sauvignon, and Carinyena sourced from the foothills of the Montsant mountains. It stands out among its Black Slate siblings as the most elegant of the lineup being inclined more towards red fruit than black, with a high-toned minerality and spiciness. It is selected from fruit aged in foudre and French oak demi-muids.

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### LOCATION

*Spain, Priorat*

### SOIL

*Llicorella*

### ELEVATION

*500 meters*

### FARMING

*Certified organic (CCPAE)*

### VARIETIES

*Garnatxa, Cabernet Sauvignon, Carinyena*

### AGE OF VINES

*40-100 years-old*

### FERMENTATION

*Hand harvested, destemmed, 2 day pre-fermentation maceration, fermented in concrete, 20 day maceration*

### AGING

*18 months in French oak foudres (50HL) and 500L French oak demi-muids*

### ACCOLADES

**92+** – 2021, *Wine Advocate*

**93** – 2017, *James Suckling*

**92+** – 2016, *Wine Advocate*

**95** – 2016, *Wine Advocate*

**92** – 2014, *Wine Advocate*

