



# CONRERIA D'SCALA DEI

## Les Brugueres

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.

Historically, the dry white wines of the Priorat have been heavily oxidized, often with high alcohol levels and a monolithic structure. Here Jordi relies on extremely low yields and optimal harvesting times to keep good acidity in the wines before allowing them to ferment with natural yeasts in stainless steel tanks. The key to the white is allowing the Garnacha Blanca to rest on its fine lees during the cold winter, a technique that helps to impart a lovely creaminess to the wine.

### ORIGIN

*Spain*

### APPELLATION

*Priorat*

### SOIL

*Llicorella*

### AGE OF VINES

*110+*

### ELEVATION

*500*

### VARIETIES

*Garnatxa Blanca*

### FARMING

*Certified organic (CCPAE)*

### FERMENTATION

*Hand harvested, destemmed, 2 day pre-fermentation maceration on the skins, natural yeast fermentation in tank*

### AGING

*5 months in tank on lees*

## ACCOLADES

92 – 2021 Les Brugueres – James Suckling

91 – 2021 Les Brugueres – Wine Advocate

90 – 2021 Les Brugueres – Decanter World Wine Awards



ERIC SOLOMON  
SELECTIONS