

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Assís & Francesc Suriol

Appellation Penedès

Subzone Alt Penedès

Climate Mediterranean

Varieties Ull de Llebre

Soil Calcareous Clay

Elevation 300 meters

Vine Age 15-20 years

Pruning Espaldera

Farming Certified Organic

Production 496 cases

Suriol

Sang del Drac 2012



Sant Jordi

Aljazeera Rubies



Sang de Drac 2012

Ampolla 000 de 5955.

Ull de Llebre produït,
elaborat i embotellat a la propietat.

Suriol
del
Castell de Grabuac

PENEDÈS
Denominació d'Origen

VINYA "EL PELEGRÍ"
VINYA "MAS ROSSELL"

VINYA - CELLER - MASIA

Produït, elaborat i embotellat a la propietat
Celler de Can Suriol del Castell de
Castell de Grabuac, Font-rubí, Spain
Product of Spain - R.E. 6546-B - conté sulfites

750ml.

Alc. 13,5%
by vol.

The **Suriol** family has lived and made wine in the same *masia*, the Castell de Grabuac, in Penedès since the 15th century. They produce Cava and still wines using traditional, non-interventionist methods, indigenous grape varieties vinified by parcel with native yeasts, local chestnut wood for barrel aging, and corks from the local forest. The results are some of the most complex and layered Penedès wines that we have tasted.

The Suriol estate is located in the village of **Font Rubí** in the **Alt Penedès**, just north of Vilafranca and west of Sant Sadurn d'Anoia, and a one-hour drive from Barcelona and the Mediterranean Sea. Their 25 hectares of vineyards are divided up into 20 different microplots and surround the *masia*, and have been certified organic since 1996. They employ biodynamic practices as well, utilizing native plants for preparations.

Fruit for **Sang del Drac** comes from two estate parcels of **Ull de Llebre**, the local Catalan clone of Tempranillo, named "El Pelegrí" and "Mas Rossell" planted in 1993 & 1998. The grapes were hand-harvested, fermented in steel vats with 8 days maceration, racked to underground concrete vats for natural malolactic fermentation for 10 months, then raised in 500 liter chestnut barrels for 10 months, and racked back into concrete before bottling. This is a unique expression of Tempranillo, with a rustic, black-fruited intensity balanced by fresh acidity and dried herbs. A worthy pairing for roasted & grilled meats.