



Humilitat 2022

The Name

The word Huellas means fingerprints and is our way of reminding us that all of our work in the vineyards results in an impact on the land and the community. We must respect that and limit those impacts to beneficial impacts as much as we can.

The Label

The region of the Priorat is known for it's distinctive slate soil, called licorella. Our work in the vineyards has to show respect (humility) for this ancient soil, paying attention to both annual growth and the long term strength of our vines.

The Vintage

2022 was a very cool year. For many producers it was difficult to get the reds up to the legal minimum of 13.5%. With our warm southern exposure we didn't have a problem with achieving 13.5% but we also were happy not to have to contend with rising alcohol levels during harvest with the inherent rush to get fruit picked that that entails.

Bud-break is starting earlier and earlier every year, and that moved our harvest up to the end of August.

The Winemaking

With the cooler temperatures and lower alcohol, we paid a bit more attention to extraction, making sure that we got the colour and structure we needed out of our grapes. But other than that it was a fairly standard winemaking for us - 100% destemmed, lightly crushed, temperature controlled stainless steel fermentation (9 days for Grenache, 11 for Carignan) then the free run was racked into used larger format barrels (a mix of 300, 400 and 500 liters, and one 1.200 liter foudre) for 6 months.

The Wine

A blend of Carignan with Grenache, we put a higher percentage of Grenache, to highlight the fresh crunchy character of the Grenache. A fresh wine that delivers deliciousness at a young age, but will age well for at least 5-7 years. In 2024 we released some magnums of 2014 Humilitat to show the age worthiness of this wine, and suggest you hold some Humilitat 2022 as well.



