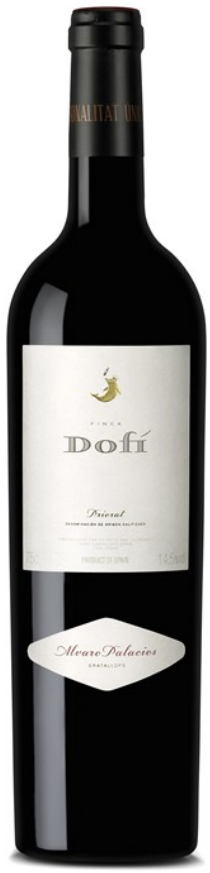


Alvaro Palacios

A jewel of Gratallops, Finca Dofí embodies Priorat's rugged beauty and elegance in a seamless union of minerality and Mediterranean fruit.

Finca Dofi 2023

Priorat, Spain



Region and Vineyards

Nestled in the prestigious Gratallops area of the Priorat DOQ, Finca Dofí benefits from some of the region's finest terroir. The vineyards are situated on steep terraces composed of the distinctive llicorella slate soils, which are key to producing wines of tension, minerality, and complexity. These conditions enforce low yields, contributing to the wine's remarkable concentration and depth.

The Mediterranean climate is moderated by altitude and diurnal shifts, ensuring a balanced ripening of fruit. Alvaro Palacios employs organic and biodynamic viticulture in these plots, believing deeply in respectful vineyard stewardship. The vines, many of which are over 20 years old, express the pure character of the land and are planted mainly with Garnacha and a small percentage of other local varieties, notably Cariñena and some international ones such as Syrah.

Winemaking

Finca Dofí is crafted with meticulous care, combining traditional techniques with modern precision. The blend is dominated by **Garnacha**, with smaller portions of **Cariñena and Syrah**, depending on the vintage. Grapes are hand-harvested, followed by a strict selection.

Fermentation occurs in large oak vats with indigenous yeasts, preserving the authenticity of the fruit and site. Maceration is gentle, allowing for elegant extraction of color and tannin. The wine undergoes **malolactic fermentation** and is then aged for around **14 to 16 months in French oak barrels**, with a restrained use of new oak to avoid overpowering the fruit. The result is a wine of notable refinement and structure, designed for both immediate appeal and long-term cellaring.

Alcohol :14,50 %

Composition: 60% Grenache, 20% Cabernet Sauvignon, 20% Merlot

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Tasting Notes

- **Color**: Deep garnet with violet highlights, vibrant and youthful in appearance.
- **Aroma**: Fragrant and expressive, with layers of wild red berries, violets, blood orange, warm slate, and a subtle touch of spice and cocoa from fine oak.
- **Palate**: A supple, medium to full-bodied texture with excellent purity of fruit, think redcurrant, raspberry, and plum-supported by fine, chalky tannins. There is an elegant mineral backbone, typical of llicorella soils, with hints of Mediterranean herbs and graphite leading into a long, graceful finish.

Did you know?

Alvaro Palacios was among the pioneering "Gratallops Group" that revitalized Priorat in the 1990s. Finca Dofí was his first solo vineyard acquisition in 1990, laying the groundwork for his iconic work in the region, including the famed **L'Ermita**.

Wine Pairing Ideas

- **Rack of lamb with rosemary**: The wine's herbal nuances and polished tannins perfectly match the richness and seasoning of lamb.
- **Duck breast with cherry glaze**: Its vibrant acidity and red fruit notes enhance the dish's sweet-savory balance.
- **Wild mushroom risotto**: The earthy depth of mushrooms resonates beautifully with the wine's mineral and umami undertones.
- **Manchego or aged goat cheese**: The firm texture and nutty flavors harmonize with the wine's complexity and oak influence.

97

Robert Parker (RP) : 97 Points (2022)

The 2022 Finca Dofí was produced with 88% Garnacha, 9% Cariñena, 2% Picapoll and 1% white grapes from a 12.5-hectare slope planted 18 to 38 years ago. It fermented with part of full clusters in oak vats with indigenous yeasts and had a maceration of 32 days. It matured in oval oak foudres and large French oak barrels for a period of 14 months. It has 14.4% alcohol and a pH of 3.46 and 4.8 grams of acidity. It has a little more color and ripeness, and it's quite spicy, with notes of licorice and an earthy twist. Palacios told me Picapoll has provided very good acidity and low alcohol; some years they used up to 6% of it (they started grafting it some 12 years ago from the old plants from his old winemaker, Joan Asens). (LG)

92 vinous

Vinous (Antonio Galloni) (VN) : 92 Points (2022)

The 2022 Finca Dofi comprises 88% Garnacha with Cariñena, Picapoli and a pinch of white varieties. It sports a well-defined bouquet with blackberry, raspberry and light pencil shaving scents, focused and understated, later unfurling temptingly with aeration. The palate is medium-bodied with fine grip, bright and vivid with black cherries, hints of blueberry and a dab of allspice. Sedate and alluring, it feels reassuringly persistent on the finish. Lovely. (JH)

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Robert Parker (RP) : 98 Points (2021)

The more backward of the 2021s was the 2021 Finca Dofí, which was very primary and smelled almost like the fermentation vessels, and it took time in the glass to open up. The blend is higher in Garnacha and they couldn't use the Picapoll, as it didn't work well that cool year, so it's 90% Garnacha, 9% Cariñena and 1% white grapes. It achieved 14.5% alcohol but kept better freshness than in 2020, a constant in the 2021 wines. Very promising. (LG) (9/2022)