

DOM BERENGUER SOLERA

1918



This is a sweet oxidative wine made in the Priorat region. It was born as a commemoration of the first world war ending and is named after a Prior (priest) of Scala Dei “Dom Berenguer”.

The wine is made in the “solera” system that combines equal parts of barrels from several ages in the same batch, being in this case 1918 the oldest portion that leads the solera in this oxidative process.



20%



Grenaches from Priorat



Brown colour with gold reflections



Toasty and smoky aromas. Hints of coffee, cocoa and caramel



Sweet, full bodied. Silky texture with flavours of candied fruits and toasted oak



Storage temperature < 25 °C
Best Served between 14°C -16°C



Enjoy as digestive or pair it with dark chocolate based desserts