



# PERINET

## 2017 PERINET 1194

PRIORAT  
DOQ



### ABOUT THE WINERY

*The rugged Montsant massif of Catalonia defines the Priorat both visually and viticulturally. Its imposing, sheer walls dominate a landscape of slate hills formed over the millennia. The vines burrow through crumbled rock for water. Paired with hot, arid summers and Mediterranean breezes, these are the conditions where traditional Garnatxa and Carinyena find their highest potential. With active viticulture dating to the 12th Century, the Priorat is as Old World as it gets. As the premier destination winery in the region, Perinet honours that history and infuses it with New World leadership and innovation.*

**1194, Perinet's flagship wine, exudes the qualities of the historical Priorat varieties: Garnatxa and Carinyena. Produced in limited quantities with the very best grapes from Mas Vell and Pendants vineyards, this handcrafted wine is aged in French oak selected from Allier & Nevers forest. 1194 is a vineyard and barrel selection designed to perform the optimum vintage expression. A wine to talk with, to feel the hot days in the rocky mountains of Priorat and saltiness from the cool Mediterranean evening.**

### WINEMAKING NOTES

1194 takes advantage of the perfumed Garnatxa from the Mas Vell vineyard and earthy notes of Carinyena from the Pendants vineyard. At Mas Vell, the sunny side of the hill is the most distinctive element, south facing with mature grapes. Pendants represents the most pronounced slope within Perinet's estate (in some parts of the vineyard, the slope exceeds 30%). Entirely east-facing orientation, Pendants receives the strong influence of cooling Mediterranean winds. The sea breezes mitigate the heat and the singularly mineral soils of this Perinet 1194. 2017 was one of the earliest harvests in history, where temperatures were extremely high in June and July, causing an early ripening stage with a drop in yield. However, grapes were handpicked very healthy and very ripe. Low rainfall at the end of the summer helped the canopy to develop, leading to a perfect sugar balance. These extreme climate conditions resulted in a slightly fresher vintage.

—Antoni Sánchez-Ortiz

### TASTING NOTES

Brilliant with apple candy on the rim. Deep dark ruby pigments create a dense layer of colors. The nose reveals an elegant interaction of tomato skins and oregano, strawberry maple syrup. Aromas of strawberry, licorice, and rosemary combine with subtle dry leaves. On the palate, a dense entrance with sweet forest fruits is balancing the acidity of elderberry and dried cranberries. A charming complexity of the earthiness of Carinyena and floral back nose of Garnatxa. The long taste of the sea air and saltiness combine with the essence of the dry and rocky soil from Priorat to create a wide range of elegant tannins.

<b>BLEND</b>	60% Garnatxa, 37% Carinyena, 3% Syrah
<b>FERMENTATION</b>	80% large barrel 600L, 20% stainless steel tank
<b>AGING</b>	18 months in 100% new French oak in large barrels
<b>VINEYARDS</b>	Mas Vell and Pendants
<b>EXPOSURE</b>	South West & East
<b>CASE PRODUCTION</b>	375 cases   4,500 bottles
<b>ALCOHOL BY VOL</b>	15%

