



PERINET

2018 VINYA MAS VELL GARNATXA

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.

This Single Vineyard Garnatxa comes from Mas Vell, a south-facing hillside fully exposing the vines to the sun, capturing the maximum potential ripeness of the area. Vinya Mas Vell Garnatxa is a limited-edition craft wine expressing an ancient and distinguished terroir located in Poboleda through an innovative winemaking process, at the same time artisanal and sophisticated. This wine is rare and unique, mature and singular in expression, an authentic Garnatxa from the Priorat.

WINEMAKER NOTES

Mas Vell sits at an elevation of roughly 1,150-1,300 feet, setting itself apart from neighboring parcels. This additional elevation allows for open canopy exposure and cooling winds to help the grapes retain acidity and tension. The specific Garnatxa grapes used for this wine come from vines grown on top of the Mas Vell ridge, producing a very low yield and very limited production. In this 2018 edition first sorting was done in the field, leaving any unsuitable fruit in the vineyard. The grapes were then further sorted by hand. All lots were cold-soaked for 2-3 days before beginning their slow fermentation in barrels and tanks. Gentle punch downs were performed several times daily in both tank and 600L puncheon barrels; macerations lasted a long period, more than 30 days for an optimum flavor and tannin extraction. The free-run wine was racked and the skins and stems were gently pressed, being returned to their original maceration barrels for aging. New and 1-year old French oak barrels were used for 18 months to host the wine before bottling, without fining or filtration.

—Antoni Sánchez-Ortiz

TASTING NOTES

Deep ruby versus garnet. On the nose, warm balsamic notes. Elegant red fruits perfume appealing cherries and strawberries. Fine oak influence, thyme and spicy aromas. On the palate, black slate combined with oak complexity. Ripe tannins with balanced pushing acidity. Sophisticated long finish, sweet and sour with Pomegranate hints.

BLEND	100% Garnatxa
FERMENTATION	60% barrel fermented, 40% stainless steel
AGING	18 months in 80% New French Oak. 600L barrel.
VINEYARDS	Mas Vell
EXPOSURE	South
CASE PRODUCTION	150 cases
ALCOHOL BY VOL	16%

