



PERINET

2015

33% GARNATXA
25% CARINYENA
25% SYRAH
16% CABERNET SUVIGNION

DOQ PRIORAT

15 MONTHS IN FRENCH OAK

TOTAL ACIDITY 5.81g/L | PH. 3.44

ALCOHOL BY VOLUME 16%

WINEMAKING

Clusters were hand-sorted in the winery, in addition to a vineyard sorting, gently stemmed and crushed directly to small stainless open-top tanks and big barrels for fermentation. Jack-stems were removed by hand. Most lots were cold soaked for two days.

Fermentation started slowly, with punch downs by hand once or twice a day. Macerations lasted from 10 to 21 days, depending on the individual lot and at the completion of maceration, free run wines were transferred to barrel.

Caps were gently pressed using a stainless basket press and then settled for up to 2 days before being transferred to barrel. Wines were aged in 90% new French oak before being bottled without either fining or filtration.

PERSONALITY

This blend shows a deep purple black color, with beautiful aromas of cherry and plums with some hints of tobacco, dry leaves, and violets, as well as the unique mineral notes derived from the licorella slate of our vineyards in the northern Priorat

The palate is fresh, full and rich, with a silky texture balanced with ripe tannins.

