



# PERINET

## PERINET 2015

PRIORAT  
DOQ

### WINEMAKER NOTES

Clusters were hand-sorted in the vineyards and winery, gently de-stemmed and crushed directly to small open-top tanks and large neutral barrels for fermentation. Most lots were cold soaked for two days. Fermentation started slowly, with punch downs by hand daily. Depending on the lot, macerations lasted from 10-21 days, and at the completion of maceration, free-run wines were transferred to barrel. The wines were aged in 90% new French oak before being bottled without either fining or filtration.

-Toni Sànchez

### VINEYARD NOTES

Our three estate vineyards are characterized by their varietal mix and aspect. Mas d'en Xes encompasses the largest planted vineyard at Perinet at 26 acres, and is composed of 60% north-facing slopes (Cabernet and Syrah) and 40% northeast-facing (Grenache and Carignan). At Mas Vell, the sunny side of the vineyard is the most unique element. The vineyard is south facing with mature vines. Pendants represents the most pronounced slope within Perinet's estate (in some parts of the vineyard, the slope exceeds 30%). With a completely northeast orientation, Pendants receives the strong influence of cooling Mediterranean winds.



### ABOUT THE WINERY

*The rugged Montsant mountains of Catalonia define the Priorat both visually and viticulturally. The imposing, sheer walls have shed entire layers of slate onto the soil 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 Grenache and Carignan 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 honors that history and infuses it with New World leadership and innovation.*

<b>COLOR</b>	Deep, purple-black with flecks of red on the rim
<b>ON THE NOSE</b>	Black cherry, plum, violets, tobacco leaf and forest floor
<b>ON THE PALATE</b>	Fresh and full-bodied with minerality accenting the primary fruit
<b>BLEND</b>	33% Grenache, 25% Carignan, 25% Syrah, 17% Cabernet Sauvignon
<b>FERMENTATION</b>	Stainless steel tanks and large neutral barrels
<b>AGING</b>	15 months in 90% new, 10% neutral French oak
<b>VINEYARDS</b>	Estate vineyards Mas d'En Xes, Mas Vell and Pendants
<b>CASE PRODUCTION</b>	1,000
<b>ALCOHOL BY VOL</b>	15%