



**JEB DUNNUCK**

91

**Wine & Spirits**  
MAGAZINE

93



92

**Wine Spectator**

89



93

Coming from the cooler, northern end of the Médoc, the 2016 Priorat Merit is a beautiful, ageworthy wine based on a mix of Cabernet Sauvignon, Merlot, Grenache and Carignan. With lots of blueberry, liquid violet, and new leather notes as well as ample rocky minerality, it's medium to full-bodied, balanced, and has a great finish. Drink it any time over the coming decade or so.

Glove-leather soft, this is two-thirds merlot and syrah, one-third garnatxa and cariñena, from estate vines planted in 2002. The wine is long on red fruit and deep mineral spice, completely saturated without any sense of heat. The fresh currant flavors carry notes of turmeric and cumin, earthy, brisk and finely knit. For roast lamb, currant jelly on the side.

Equilibrado.

Aroma: expresivo, fruta roja, fruta negra, floral, violetas.

Boca: frutoso, lleno, especiado, largo, persistente.

This spiky red offers licorice and balsamic notes that frame the plum and currant flavors. Espresso and tarry details add depth. A bit heady, but expressive. Merlot, Syrah, Garnatxa and Carinyena. Drink now through 2026. 2,836 cases made, 2,000 cases imported. — TM

Rojo cereza-rubí con menisco fucsia intenso, brillante y limpio. De lágrima marcada fina que no tiñe la copa. Aromas minerales, pizarrada maracda, es un aroma persistente, marcado y de corte goloso pues se muestran unas frutas: cereza, ciruela negra pero fresca, en su punto. Es compleja su nariz pues salen combinados sensaciones a campo, soto bosque como las lavandas o el tomillo armonizado correctamente con delicadas notas a crianza. Perfecta combinación que en boca vuelve a emerger. Tiene una entrada potente, mineral con un toque especiado que rápidamente deja paso y fluye sin cesar los recuerdos a frutas.

**MERIT**

**PRIORAT**  
DOQ

<b>CUPATGE</b>	35% Merlot, 30% Syrah, 19% Garnatxa, 16% Carinyena
<b>FERMENTACIÓ</b>	100% acer inoxidable
<b>CRIANÇA</b>	12 mesos sobre líes en acer inoxidable
<b>VINYA</b>	Mas Vell i Mas d'en Xes
<b>PRODUCCIÓ</b>	34,000 bot.
<b>ALC. VOL.</b>	14,5%



**PERINET**



**Decanter**

90



**JEB DUNNUCK**

94

**Wine Spectator**

93



90



93

Hibiscus and coffee scents. Layers of mulberry, hibiscus, plum and coffee on the palate. Long, herby finish.

The larger production cuvée is the 2016 Priorat Perinet, a rocking wine based on Grenache and Carignan. This medium to full-bodied, flawlessly balanced effort has nicely integrated acidity, good mid-palate depth, fine tannins, and classic Grenache red and blue fruits, leather, and rocky, mineral-like nuances. It's going to evolve for 10-15 years or more.

This red has a dense yet supple texture, delivering blackberry and currant flavors that mingle with more savory notes of smoke, game and mineral. Firm, well-integrated tannins and lively acidity keep this fresh and focused. Balanced, with energy and power. Garnatxa, Carinyena and Syrah. Drink now through 2030. 600 cases made, 500 cases imported. — TM

Color: cereza, borde granate.

Aroma: fruta negra, fruta confitada, terroso, hierbas de monte, especiado, tostado.

Boca: equilibrado, especiado, sabroso.

Color picota con ribete granate. La nariz necesita aireación para mostrarse, fruta roja fresca, regaliz, hierbas de monte, fruta madura en licor, bombón de cereza, tostados y cierta mineralidad. Nariz compleja llena de matices. En boca tiene buen ataque, sedoso, potente, amplio, estructurado. Su gran acidez forma el esqueleto de un vino en el que la fruta es protagonista bien secundada por una crianza integrada. Vino de gran persistencia y magnífico postgusto.

**PERINET**

**PRIORAT  
DOQ**

<b>CUPATGE</b>	31% Garnatxa, 26% Carinyena, 20% Syrah, 18% Cabernet Sauvignon 5% Merlot
<b>FERMENTACIÓ</b>	100% acer inoxidable
<b>CRIANÇA</b>	15 mesos en 40% roure nou i 60% roure francès i americà d'un any
<b>VINYA</b>	Mas d'en Xes
<b>PRODUCCIÓ</b>	20,000 bot.
<b>ALC. VOL.</b>	15%



**PERINET**



**Decanter**

96

**JEB DUNNUCK**

95

**Wine Spectator**

94



92



94

Blind tasted by Pedro Ballesteros Torres MWSimon Field MWSarah Jane Evans MW (at Decanter Magazine's November 2019 issue Priorat Panel Tasting, 11 Jul 2019). A journey into dark plum fruits, wrapped in layers of cinnamon spice. Vivid and a fine line of acid freshness. Heady ripe black fruit bouquet. The palate has masses of violet and damson character, with subtle vanilla and roasted cumin notes. It's still tightly furled with lots of concentration and grip. Very long finish.

The flagship release, the 2016 Priorat 1194 is a selection of the best vineyard parcels as well as the best barrels in the winery. Mostly Grenache and Carignan, with a tiny amount of Syrah, it offers a more full-bodied, concentrated, sexy style as well as terrific notes of mulled black cherries, blueberries, incense, dried herbs, and earth. It too should have a solid 10-15-year drink window.

Muscular and dense, this red is built to last. Black cherry and currant flavors are backed by espresso, licorice and tarry notes, supported by firm tannins and racy acidity. Big yet lively, harmonious and deep. Garnatxa, Carinyena and Syrah. Best from 2022 through 2034. 844 cases made, 630 cases imported. — TM

Color: Cereza.

Aroma: cálido, potente, con carácter, fruta confitada, tabaco, hierbas de monte. Boca: especiado, balsámico, buena acidez, potente, confitado.

Color intenso púrpura con reflejos violáceos de capa alta, brillante y limpio. Aromas de frutas maduras, complejos y marcados: galleta de mantequilla, violetas, regaliz fresca, y recuerdos minerales a pizarra. En boca percibimos los mismos aromas que en nariz, pero también encontramos sensaciones que recuerdan al café, junto con un aire mineral muy marcado. Es un vino de acidez equilibrada, tanino redondo, elegante, pulido es un vino que va a evolucionar de forma muy positiva mejorando aún más su calidad. Con mucho potencial.

**1194**

**PRIORAT  
DOQ**

<b>CUPATGE</b>	62% Garnatxa, 31% Carinyena, 7% Syrah
<b>FERMENTACIÓ</b>	80% en bótes de roure de 600l i 20% en acer inoxidable
<b>CRIANÇA</b>	18 mesos en roure francès 100% nou
<b>VINYA</b>	Mas Vell i Pendants
<b>PRODUCCIÓ</b>	9,600 bot.
<b>ALC. VOL.</b>	15%



**PERINET**