



# PERINET

## CABERNET SAUVIGNON 2017

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.*

### WINEMAKER NOTES

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 225L barrels; macerations lasted a long period, more than 30 days for an optimum flavour 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 ageing. One year old French oak barrels were used for 12 months to host the wine before bottling, without fining or filtration. This blend is specially made with a fine selection of each vineyard. The combination of the same grapes from different plots makes this varietal wine fully express the Priorat' terroir.

### BLOCK NOTES

This wine club exclusive continues in its second edition with a blend of 80% Cabernet and 20% Garnatxa. The Cabernet is a blend of Mas del Xes and La Plana block, while the Garnatxa hails from the Planetes block from Pendants vineyard. This blend is based on the special ripe aromas from the exotic expression of Cabernet in the Perinet estate, being the most suitable to be blended with Garnatxa as it confers the aromatics. The hand harvested fruit was housed in separate lots of neutral French burgundy oak barrels for 12 months. Ready to enjoy now, the Cabernet is best paired with BBQ, peppers, and spicy food.

<b>COLOR</b>	Dark violet with hints of Tawny. Structured
<b>ON THE NOSE</b>	Smoky and white pepper notes, oaky aromatics combined with wild Mediterranean flowers. The nose comes into a temptation
<b>ON THE PALATE</b>	Feeling good and inviting acidity. Fancy astringency and entertaining tannin figures
<b>BLEND</b>	80% Cabernet Sauvignon 20% Garnatxa
<b>FERMENTATION</b>	100% stainless steel
<b>AGEING</b>	12 months in 1-Year French oak. 225l barrel
<b>VINEYARDS</b>	Pendants (Planetes block) & Mas del Xes (La Plana block)
<b>EXPOSURE</b>	North
<b>CASE PRODUCTION</b>	100 cases
<b>ALCOHOL BY VOL</b>	15%