



PERINET

CARINYENA 2017

PRIORAT

DOQ

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 stainless steel. Gentle punch downs were performed several times daily in both tank and 300L 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 Burgundy and American 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 sorting of the vineyard.

BLOCK NOTES

This wine club exclusive continues in its second edition with 100% Carinyena from the Circ block. A Carinyena that faces the west with very ripe notes and fresh acidity. Ripe and long-lasting tannins with some earthiness on the nose encompass the magic of Carinyena in the Priorat, where this grape expresses the optimum typicity together with Grenache. The hand-harvested fruit was housed in separate lots of neutral French and American burgundy oak barrels for 12 months. Ready to enjoy now, this Carinyena is best paired with hunting meat and forest fruits.



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.

COLOR	Deep ruby and violet on the rim. Dark and deep layer
ON THE NOSE	Earthiness is a plus in Carinyena, native grape expressing aromas of forest fruits and wild berries marmalade
ON THE PALATE	Sophisticated and reflecting the nuances of terroir displaying notes of dried red fruit, molasses, smoked sea salt, cured meat, minerality notes of Priorat's famous <i>llicorella</i>
BLEND	100% Carinyena
FERMENTATION	100% stainless steel
AGEING	12 months in 1-year old French and American oak. 300L
VINEYARDS	Mas del Xes (Circ block)
EXPOSURE	West
CASE PRODUCTION	100 cases
ALCOHOL BY VOL	15,5%