



PERINET

SYRAH 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 barrels and tanks. 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 oak barrels were used for 12 months to host the wine before bottling, without fining or filtration.

BLOCK NOTES

This wine club exclusive continues in its second edition with a blend of 50% Syrah from Gibertes block of Mas del Xes vineyard and 50% Syrah from Circ block of Mas Vell vineyard. A combination of the north facing slope with the south facing, enhances the balance of Syrah that is very well adapted to the Priorat areas after being introduced in the 80's to Spain for the first time. This blend within the same grape but different exposures demands special care on promoting the velvety tannins. The hand harvested fruit was housed in separate lots of neutral French burgundy oak barrels for 12 months. Ready to enjoy now, this Syrah is best paired with duck and sweet sauces.



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	Purple bloody robe with ruby hints on the rim. Very structured layers with continuity
ON THE NOSE	Violet flowers with perfumed dry lavender. The rich flavour of ripe figs and jammed cranberries. Fruity and fresh grapes
ON THE PALATE	Pleasant entrance with advantageous minerality. Spicy and attractive. Harmonic evolution of tannins
BLEND	100% Syrah
FERMENTATION	100% stainless steel
AGEING	12 Months in 1-year old French oak. 300L barrel
VINEYARDS	Mas Vell (Gibertes block) & Mas del Xes (Circ block)
EXPOSURE	South and North
CASE PRODUCTION	100 cases
ALCOHOL BY VOL	15%