



PERINET

PERINET 2017

PRIORAT
DOQ

WINEMAKER NOTES

The pure expression of a classic Priorat wine, respecting the blend of the traditional Priorat grapes and showcasing the terroir. The fruit ripens at different stages throughout the estate vineyards and is picked and sorted by hand. All lots are cold-soaked for 1-2 days before fermentation in stainless steel tanks. At Perinet, we use a technique called Pneumatage to break up the cap during fermentation. Macerations lasted more than 30 days to achieve optimum flavor and tannin extraction.

—Antoni Sánchez-Ortiz

VINEYARD NOTES

Mas d'en Xes fruit ripeness comes in different stages, as long as the different plots reach different levels of fruit and ripe tannins. First sorting is done plot by plot. The grapes are sorted by hand. All lots are cold-soaked for 1-2 days before beginning their fermentation in stainless steel tanks. A gas rumbling technique was performed twice a day with macerations that lasted 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 tanks, then racked into the barrel for ageing. The extreme climate conditions of 2017 has resulted in a slightly fresher vintage that expresses the terroir unlike in previous years.



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 dark ruby with touches of Ferrari red and cranberry on the rims
ON THE NOSE	Beautiful sweet cocoa with touches of truffles, chocolate, gingerbread, chestnut balance with fern, olives and cherries
ON THE PALATE	Dense fruity entrance evolving on a beautiful mid-palate that balances with creamy structure touches of plumb and cherry reduction lingering on a mango juice. Balsamic wood atmosphere, ripe tannin, balanced oak barrel influence, long on the palate, cured tobacco and black truffles, raspberries, voluminous and warm tannin that evolves expressively. Complexity.
BLEND	48% Garnatxa, 25% Carinyena, 16% Syrah & 11% Cabernet Sauvignon
FERMENTATION	100% stainless steel
AGING	15 months in 30% new and 70% in 2-year old French oak
VINEYARDS	Estate vineyards Mas del Xes
CASE PRODUCTION	1,041 cases (12 pack)
ALCOHOL BY VOL	16%