



PERINET

2017 VINYA MAS DEL XES GARNATXA

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.

Vinya Mas del Xes Garnatxa is a limited-edition artisan wine expressing La Morera de Montsant terroir through an accurate winemaking process. This single varietal comes from a north-facing vineyard at the edge of the Priorat region. This wine is elegant and structured, representing an expressive journey to the inner layers of a high-end single varietal wine. An already outstanding crisp and spicy reedition of the world-famous Priorat Garnatxa.

WINEMAKER NOTES

Mas del Xes is located near the village of Poboleda, 15 miles from the Mediterranean Sea and planted on Priorat's famous *llicorella* soil. This vineyard site experiences an extreme shift in weather from day to night. Hot and arid days are followed by cooler temperatures at night due to its location to the sea and elevation of approximately 1,200 feet. The extreme climate conditions of 2017 have resulted in a slightly fresher vintage that expresses the terroir differently from previous years. 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 600L puncheon 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. New and 1-year old French oak barrels were used for 18 months to host the wine before bottling, without fining or filtration.

—Antoni Sánchez-Ortiz

TASTING NOTES

Deep ruby with purple shines. On the nose, wildflowers. Minty notes with spicy and elegant floral hints. Backnose of black pepper, tobacco leaves and earthiness. Engaging. On the palate, Freshness and salinity entrance. Bright red fruits fulfil the midpalate with spicy and Mediterranean forest wildflowers. Tannins are engaging and add volume and finesse.

BLEND	100% Garnatxa
FERMENTATION	60% barrel fermented, 40% stainless steel
AGING	18 months in 80% new French oak. 600l barrel
VINEYARDS	Mas del Xes
EXPOSURE	North West
CASE PRODUCTION	150 cases
ALCOHOL BY VOL	16%

