



# PERINET

## VINYA MAS VELL CABERNET SAUVIGNON 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 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 Burgundy oak barrels were used for 18 months to host the wine before bottling, without fining or filtration.

### VINEYARD NOTES

Mas Vell is located near the village of La Morera de Montsant, 14 miles from the Mediterranean Sea and planted on Llicorella soil. The Cabernet Sauvignon grapes are planted below the Garnatxa grapes at an elevation of almost 1,400 feet. The Cabernet Sauvignon vines are some of the oldest planted in the Priorat, as they were planted in 1985. Slightly fresher driven vintage, shyer and terroir dominant consequence of extreme climate conditions.



### 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.*

<b>COLOR</b>	Deep ruby purple
<b>ON THE NOSE</b>	Elegant intense perfume of exotic fruits combined with aromas of flowers and wild herbs, showcasing a Mediterranean sea breeze and forest breath
<b>ON THE PALATE</b>	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>
<b>BLEND</b>	100% Cabernet Sauvignon
<b>FERMENTATION</b>	80% barrel fermented, 20% stainless steel
<b>AGING</b>	18 months in new and 1-year old French oak. 228L
<b>VINEYARDS</b>	Mas Vell
<b>EXPOSURE</b>	North face
<b>CASE PRODUCTION</b>	150 cases
<b>ALCOHOL BY VOL</b>	15,5%