



PERINET

VINYA MAS VELL GARNATXA 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 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. This wine is rare and unique, mature and singular in expression, an authentic Garnatxa from the Priorat.

VINEYARD NOTES

This Single Vineyard Garnatxa comes from Mas Vell a vineyard located in the first existing village in the Priorat wine growing area, Poboleda. Mas Vell has a south-facing orientation fully exposing the vines to the sun, capturing the maximum potential ripeness of the area. Mas Vell sits at an elevation of roughly 1,150-1,300 feet, setting itself apart from neighboring parcels. This additional elevation allows for open canopy exposure and cooling winds to help the grapes retain acidity and tension. The specific Garnatxa grapes used for this wine come from vines grown on top of the Mas Vell ridge, producing a very low yield and very limited production. 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.

COLOR	Deep ruby with bluish-purple edges
ON THE NOSE	Jammy red fruits. Elegant intense floral perfume. Ripe blackberry with hints of plum marmalade. Balsamic notes
ON THE PALATE	Black slate and ripe notes combine with dry herbal complexity. Full body tannins with balanced acidity. Sophisticated ripe black olives with a unique finish of floral notes
BLEND	100% Garnatxa
FERMENTATION	60% barrel fermented, 40% stainless steel
AGING	18 Months in 80% New French Oak. 600L barrel.
VINEYARDS	Mas Vell
EXPOSURE	South
CASE PRODUCTION	150 cases
ALCOHOL BY VOL	16%