



# PERINET

## VINYA MAS DEL XES 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 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.

### VINEYARD 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 between day and 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. Syrah grapes from Mas del Xes contribute a hint of floral notes while displaying a high acidity in the wine. 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 appealing black tones
<b>ON THE NOSE</b>	Black tea, inky and spicy notes. Amylic aromatics of ripe melon, apricot, mango, and dragon fruit
<b>ON THE PALATE</b>	Cranberry compote with fresh spicy and umami aromas combine with a delicate velvety layer of tannins. Sensibly structure that expands in the mouth. Persistent long finish
<b>BLEND</b>	100% Syrah
<b>FERMENTATION</b>	60% barrel fermented, 40% stainless steel
<b>AGING</b>	18 months in 80% new French oak. 300 l barrel
<b>VINEYARDS</b>	Mas del Xes
<b>EXPOSURE</b>	North - West
<b>CASE PRODUCTION</b>	150 cases
<b>ALCOHOL BY VOL</b>	14,5%