



PERINET

VINYA PENDENTS CARINYENA 2017

PRIORAT
DOQ

WINEMAKER NOTES

The Carinyena grapes from Pendants were some of our last fruit to be harvested in 2017, experiencing a long hang time to achieve optimal ripeness. Intense sorting was done before crushing. All lots were coldsoaked for an extended period of 4-5 days before beginning the slow fermentation. Gentle punch downs were performed in 300L barrels and tanks several times a day. Macerations lasted more than 30 days for an optimum flavor and tannin extraction. The free run wine was racked and the skins and stems were gently pressed and then returned to their original maceration barrels for aging. New French oak barrels were used for 18 months to host the wine before bottling, without fining or filtration. This wine has a firm palate, rustic earthy notes, and a unique salinity from the sea breeze. This wine is a stunning portrayal of the Priorat Carinyena showcasing a dense, rocky juice like a slightly wet landscape of llicorella on your palate. A quiet wine for meditation.

VINEYARD NOTES

This Single Vineyard Carinyena comes from our Pendants vineyard located 20 kilometres from the Mediterranean in the most sea-influenced town in the Priorat, Porrera. This vineyard has a northeast orientation, providing many hours of sunlight and vital air flow from the Mediterranean. This site is unique in the Priorat because of its exposure to the Mediterranean sea breeze. Pendants represent the most dramatic slope of Perinet's estate vineyards. Some parts of the vineyard contain a slope exceeding 30 degrees. The Carinyena thrives in the Priorat's famous *llicorella* soils. Pendants is Porrera's best kept secret. 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 purple dark ink. Firm in consistency and density
ON THE NOSE	First glance of the slightly wet landscape of Llicorella, rosemary and sweet sea breeze. Red ripe berries with long-lasting mint and blackcurrant notes
ON THE PALATE	True fresh chalky palate. Earthy notes with a juicy sensation. Nice interaction within structure and acidity, bringing full-body tannins that elongate with the silent finish
BLEND	100% Carinyena
FERMENTATION	60% barrel fermentation, 40% stainless steel. 300l barrel
AGING	18 months in 100% new French oak
VINEYARDS	Pendants
EXPOSURE	East
CASE PRODUCTION	125 cases
ALCOHOL BY VOL	15,5%