



PERINET

LIKKA 2018

PRIORAT
DOQ

WINEMAKERS NOTES

The name of Likka comes from the celtic language and it means 'stones'. Given the rocky landscape that covers the Priorat soil, this name represents the spirit of the Priorat into the bottle. The vines grow over *llicorella* -then name that is used for slate- soils, providing salty and earthy notes to this wine along with a fresh acidity. This blend, benefiting of the Mediterranean sunlight, shows tobacco and smoked wood notes in the nose and dry raisins, blackberry liqueur and strawberry marmalade in mouth. A friendly and fresh tannin harmonizes with a cinnamon and forest notes. This blend is the perfect combination to enjoy by the glass.

VINEYARDS NOTES

The Merlot and Syrah for this wine come from Perinet's estate vineyard Mas Vell, which is planted south of the winery with full sun exposure maximizing potential ripeness for the grapes. Mas Vell sits at a higher elevation which allows for open canopy exposure and cooling winds to retain acidity in the grapes. The Garnatxa and Carinyena come from the Mas d'en Xes vineyard which is planted behind the winery and forms a natural amphitheatre near the base of the Montsant mountain range. And Argeles, a clay based vineyard in the town of Torroja del Priorat. The climate conditions of 2018 have resulted in an excellent vintage that expresses the uniqueness of Perinet terroir.



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	Robe garnet with mashed raspberries on the rim
ON THE NOSE	Tobacco and Mediterranean forest
ON THE PALATE	Dry raisins, blackberry liqueur and strawberry marmalade. A friendly and fresh tannin harmonizes with a cinnamon and forest notes.
BLEND	Carinyena, Syrah, Garnatxa & Merlot,
FERMENTATION	100% stainless steel
AGING	12 months aged in neutral French oak
VINEYARDS	Mas Vell, Mas d'en Xes, Argeles
TOTAL ACIDITY	5,15 g/L
CASE PRODUCTION	420 cases
ALCOHOL BY VOL	15%