



PERINET

PRIORAT  
DOQ



WELCOME TO PERINET



# PERINET

PRIORAT  
DOQ

TERRASSA

## WINE MENU

Wine by glass or bottle (with Coravin)

MERIT	4 €	22 €
PERINET	9 €	65 €
1194	15 €	120 €
ROSÉ	3 €	16 €
BLANC	3 €	20 €

## TAPAS

Our pairing snacks are available all day, all the days. We offer local products, always that it was possible, to guarantee the best quality and exhibit at our best producers.

Olives	7 €
Charcuterie	18 €
Coca de recapte	10 €
Cheese & Charcuterie	26 €
Cheese	20 €
Paté de l'horta	14 €
Sweets	16 €

*\* Open daily from 10h to 13h, Friday and Saturday from 10h to 19h*

*\* Reservations are not required to enjoy the Terrace but in order to assure you availability you will have to book seats online here or by phone +34 679 21 28 55*

*\* Limited capacity*



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## WINE NOTEBOOK 2020

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### Priorat

Perinet Winery  
Ctra. T-702, Km. 1,6 - Poboleda  
+ 34 977 827 113

### Online

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*Our stories are  
etched into rock*

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# PERINET



## WINE PORTFOLIO 2020

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93  
**Wine & Spirits**  
MAGAZINE

92  
**GUÍAPENÍN** 30  
1990 2020

## MERIT 2016

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### WINEMAKERS NOTES

Merit is an expression of Licorella, the Priorat soil in the glass. A blend from mostly Merlot and Syrah, with a touch of Garnatxa and Carinyena to add complexity and structure to the wine. The grapes are handpicked at an earlier stage, the first fruit to reach peak ripeness created by the hot days of summer. All lots are cold-soaked for 5 days before beginning their fermentation in stainless steel tanks. The Carbonic maceration technique is used for 20 days to reach optimum flavour and soft tannin extraction. The wine is aged for 1 year in stainless steel tanks to build a rounded mouthfeel from the lees. The intent was to express fruitiness with no influence of oak, showcasing the aromas of the iron and minerality of the soil. This wine is unfinned and unfiltered.

-Toni Sanchez

### 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 estate vineyard which is planted behind the winery and forms a natural amphitheatre near the base of the Montsant mountain range.

<b>COLOR</b>	Deep ruby
<b>ON THE NOSE</b>	Juicy red cherry, black licorice, cocoa powder, fennel seed, tobacco and slate
<b>ON THE PALATE</b>	Friendly tannin structure with a luscious and bright acidity showcasing notes of fleshy black cherry, strawberry preserve, and crushed stone minerality that lingers on the palate
<b>BLEND</b>	35% Merlot, 30% Syrah, 19% Garnatxa, 16% Carinyena
<b>FERMENTATION</b>	100% stainless steel
<b>AGING</b>	12 months, aged on lees in stainless steel tanks
<b>VINEYARDS</b>	Mas Vell, Mas d'en Xes
<b>CASE PRODUCTION</b>	2,833 cases
<b>ALCOHOL BY VOL</b>	14,5%

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## PERINET 2016

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### WINEMAKER NOTES

The pure expression of a classic Priorat wine, respecting the blend of the traditional Priorat grapes and showcasing the terroir. The fruit ripens at different stages throughout the estate vineyards and is picked and sorted by hand. All lots are cold-soaked for 1-2 days before fermentation in stainless steel tanks. At Perinet, we use a technique called Pneumatage to break up the cap during fermentation. Macerations lasted more than 30 days to achieve optimum flavor and tannin extraction. The wine is racked into 40% new and 55% 1-year old French oak barrels. This blend includes 5% new American oak to add toasty and spicy aromas. This wine is unfinned and unfiltered. The complexity of the Perinet 2016 is extreme, showcasing a full body and rich tannin structure. You can enjoy it today, but it will age nicely in your cellar.

-Toni Sánchez

### VINEYARD NOTES

Mas d'en Xes fruit ripeness comes in different stages, as long as the different plots reach different levels of fruit and ripe tannins. First sorting is done plot by plot. The grapes are sorted by hand. All lots are cold-soaked for 1-2 days before beginning their fermentation in stainless steel tanks. A gas rumbling technique was performed twice a day with macerations that lasted 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 tanks, then racked into the barrel for ageing.

<b>COLOR</b>	Deep ruby with a hint of purple
<b>ON THE NOSE</b>	Ripe red fruit, a touch of a balsamic character, featuring baking spices from the French oak barrels, along with coconut and vanilla from the American oak barrels
<b>ON THE PALATE</b>	Notes of black currant and raspberry, nicely integrated tannins fill the palate, while showcasing Priorat's famous soil, licorella, for a lasting finish
<b>BLEND</b>	31% Garnatxa, 26% Carinyena, 20% Syrah, 18% Cabernet Sauvignon 5% Merlot
<b>FERMENTATION</b>	100% stainless steel
<b>AGING</b>	15 months in 40% new and 55% in 1-year old French, with 5% new American oak
<b>VINEYARDS</b>	Estate vineyards Mas d'en Xes
<b>CASE PRODUCTION</b>	1,833 cases
<b>ALCOHOL BY VOL</b>	15%

93

Wine Spectator

90

GUÍAPENÍN 30

95

JEB DUNNUCK

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95  
**JEB DUNNUCK**

94  
**Wine Spectator**

91  
**Decanter**

## 2016 PERINET 1194

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### WINEMAKER NOTES

The scene for 2016 vintage takes advantage of the perfumed Garnatxa from Mas Vell vineyard and floral notes of Carinyena from the Pendants, our most sea breeze-influenced vineyard. Deep dark ruby pigments create a dense layer of colors. Aromas of anise, licorice and rosemary combine with subtle dry leaves. The long taste of the sea air and saltiness combine with the essence of the dry and rocky soil from Priorat to create well-integrated tannins. A wine to talk with, to feel the breath between the hot days in the rocky mountains of Priorat and sea salt in the cool evenings from the Mediterranean.

-Toni Sánchez

### VINEYARD NOTES

Our estate vineyards are characterized by their varietal mix and aspect. At Mas Vell, the sunny side of the vineyard is the most unique element. The vineyard is south facing with mature vines. Pendants represents the most pronounced slope within Perinet's estate (in some parts of the vineyard, the slope exceeds 30%). With a completely northeast orientation, Pendants receives the strong influence of cooling Mediterranean winds. The sea breezes mitigate the heat and the singularly mineral soils of this 2016 Perinet 1194.

<b>COLOR</b>	Dark deep ruby, hints of purple, velvet rim. Dense robe
<b>ON THE NOSE</b>	A bouquet of dark fruits, blueberries, warm earth and toasty oak. Perfumed and floral open expression: anise, liquorice and rosemary honey. Fresh mint and shadows of pepper
<b>ON THE PALATE</b>	Lush and mouth-filling with density, texture and length. Wild red fruits with well integrated silky tannins. Smooth and charming complexity. Balanced. Fresh and deep acidity, with hints of seabreeze & saltiness. Inspiring
<b>BLEND</b>	62% Garnatxa, 31% Carinyena, 7% Syrah
<b>FERMENTATION</b>	80% large barrel 600L, 20% stainless steel tank
<b>AGING</b>	18 months in 100% new French oak
<b>VINEYARDS</b>	Mas Vell and Pendants
<b>CASE PRODUCTION</b>	950 cases
<b>ALCOHOL BY VOL</b>	15%

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## VINYA MAS VELL GARNATXA 2017

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### 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. The extreme climate conditions of 2017 has resulted in a slightly fresher vintage that expresses the terroir unlike in previous years.

<b>COLOR</b>	Deep ruby with bluish-purple edges
<b>ON THE NOSE</b>	Jammy red fruits. Elegant intense floral perfume. Ripe blackberry with hints of plum marmalade. Balsamic notes
<b>ON THE PALATE</b>	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
<b>BLEND</b>	100% Garnatxa
<b>FERMENTATION</b>	60% barrel fermented, 40% stainless steel
<b>AGING</b>	18 Months in 80% New French Oak. 600L barrel.
<b>VINEYARDS</b>	Mas Vell
<b>EXPOSURE</b>	South
<b>CASE PRODUCTION</b>	150 cases
<b>ALCOHOL BY VOL</b>	16%

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## VINYA MAS VELL CABERNET SAUVIGNON 2017

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### 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. The extreme climate conditions of 2017 has resulted in a slightly fresher vintage that expresses the terroir unlike in previous years.

<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%

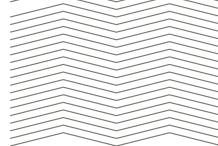
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## VINYA MAS DEL XES SYRAH 2017

PRIORAT  
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### 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. The extreme climate conditions of 2017 has resulted in a slightly fresher vintage that expresses the terroir unlike in previous years.

<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%

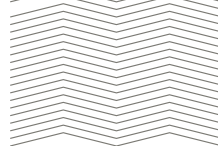
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## VINYA MAS DEL XES GARNATXA 2017

PRIORAT  
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### 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

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<b>COLOR</b>	Deep ruby with purple shines
<b>ON THE NOSE</b>	Wildflowers. Minty notes with spicy and elegant floral hints. Backnose of black pepper, tobacco leaves and earthiness. Engaging
<b>ON THE PALATE</b>	Freshness and salinity entrance. Bright red fruits fulfil the midpalate with spicy and Mediterranean forest wildflowers. Tannins are engaging and add volume and finesse
<b>BLEND</b>	100% Garnatxa
<b>FERMENTATION</b>	60% barrel fermented, 40% stainless steel
<b>AGING</b>	18 months in 80% new French oak. 600l barrel
<b>VINEYARDS</b>	Mas del Xes
<b>EXPOSURE</b>	North West
<b>CASE PRODUCTION</b>	150 cases
<b>ALCOHOL BY VOL</b>	16%

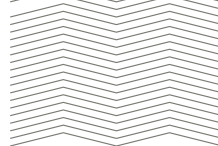
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## VINYA PENDENTS CARINYENA 2017

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### 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. The extreme climate conditions of 2017 has resulted in a slightly fresher vintage that expresses the terroir unlike in previous years.

<b>COLOR</b>	Deep purple dark ink. Firm in consistency and density
<b>ON THE NOSE</b>	First glance of the slightly wet landscape of Llicorella, rosemary and sweet sea breeze. Red ripe berries with long-lasting mint and blackcurrant notes
<b>ON THE PALATE</b>	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
<b>BLEND</b>	100% Carinyena
<b>FERMENTATION</b>	60% barrel fermentation, 40% stainless steel. 300l barrel
<b>AGING</b>	18 months in 100% new French oak
<b>VINEYARDS</b>	Pendants
<b>EXPOSURE</b>	East
<b>CASE PRODUCTION</b>	125 cases
<b>ALCOHOL BY VOL</b>	15,5%

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## THE ESSENCE OF PRIORAT

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 honors that history and infuses it with New World leadership and innovation.

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## PERINET HISTORY

Perinet is located in the north of Spain's prestigious Priorat region, an ancient wine-producing area where Garnatxa and Cariyena flourish in the Mediterranean climate perfectly suited for grape growing.

The Priorat, one of only two Spanish wine regions with a DOQ quality designation, lies less than 20 miles from the Mediterranean Sea, which serves as a major stabilizing influence on the grapes grown in its warm, arid climate. The rugged Montsant massif of Catalonia defines the Priorat both visually and viticulturally. In this unique environment the vines must literally burrow through the crumbled rock in search of water. The Priorat's dry, rocky soil makes for one of the most challenging landscapes anywhere in the world, but it is that distinctive characteristic that creates such an extraordinary terroir.

Located 90 minutes southwest of Barcelona, Perinet is the essence of the Priorat, a combination of the strong winegrowing history of the region, slate-laden soils and deep, concentrated wines with structure and balance. Perinet's flagship wine, 1194, pays homage to the Carthusian monastery of Scala Dei, which was founded in 1194, and whose monks introduced the art of viticulture to the Priorat. In the 18th century, the

French Perinet family settled on the land that is home to the modern wine-growing project that bears their name. Today, Perinet's state-of-the-art winery, stunning barrel caves and estate vineyards help define the entire region's reputation.

Perinet was established in 1998 by a group of partners who painstakingly developed vineyards on vertigo-inducing terraces suited to both native and French varietals. Perinet's estate parcels, spread over 130 acres (54 planted), and located adjacent to the ancient villages of Poboleda and Porrera, rise more than 1,500 feet into the mountains. The modern winery building features an exquisite, Gaudi-inspired barrel room, a tasting salon with majestic views of the Montsant Mountain Range and an inviting terrace to savor the estate's wares. Perinet is considered an aesthetic gem amongst Priorat wineries.

Perinet's doors officially opened in 2004 to offer authentic, ultra-premium estate wines and unique experiences. The results were nothing short of remarkable, and collectors and connoisseurs worldwide have taken notice. Perinet's three vineyards, Mas d'en Xes, Mas Vell and Pendants, encompass three broad visions of the historic Priorat and combine to shape a new balance of styles in

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winemaking. The three vineyard climates each create their own wine styles: warm and mature - Finca Mas Vell, fresh and long - Finca Mas d'en Xes, Mediterranean-influenced and spice-driven - Finca Pendants, at the Porrera site. This authentic approach to winemaking allows Perinet to produce wines always true to the climate and the slate soil of the Priorat with an ample stylistic palette to achieve remarkable quality and consistency.

The **Mas d'en Xes** vineyard encompasses the largest planted vineyard at Perinet, around 26 acres, which are composed of 60% north-facing slopes (Cabernet and Syrah) and 40% northeast-facing (Garnatxa and Carinyena). Syrah and Cabernet are planted on hillside terraces, and Garnatxa and Carinyena vines are planted in a simulated amphitheater rising to a height of 1,312 feet which offers an exceptional view of Montsant. Planting took place in 2000 and 2001. Hand harvesting is done over an extended period due to the difference in the maturations between the varieties and exposures.

At **Mas Vell**, the sunny side of the vineyard is the most unique element. The vineyard is south facing with mature grapes. Unlike most South Priorat areas where vines grow at a lower altitude (656-820 feet), Mas Vell climbs up to between 1,263 and 1,476 feet, resulting in ripe fruit aromas and fresh acidity to create beautiful, effortlessly balanced wine. Merlot, Syrah, Garnatxa and Cabernet are grown over 18 acres at this terraced site, which was first planted in 2000 using an advanced trellising system to control vigor. Green pruning and harvesting are both done by hand.

**Pendants** represents the most pronounced slope within Perinet's estate (in some parts of the vineyard, the slope exceeds 30°). With a completely northeast orientation, Planetes receives the strong influence of cooling sea breezes. At just under 10 planted acres, this is Perinet's smallest vineyard; however, the Carinyena, Garnatxa and Cabernet from here possess incredible personality and texture.



Perinet's 54 acres of vines were planted between 1999 and 2002. The vine density is high — between 6,500 and 8,500 plants per 2.5 acres — which acts as a natural buffer against high yields. Moderated organic fertilizer is used to help the plants find their internal balance as they struggle against one another for water and nutrients. The low production for each plant results in grapes with exceptional concentration and high skin-juice ratios.

The Priorat is known for its singular terroir, called llicorella (yeek-uh-ray-uh) in the local dialect. The name is derived from the Celtic word likka, meaning stone. The soil is relatively acidic with very little organic matter. These flat, easily breakable, deeply copper-colored stones are where the vines' roots penetrate in search of life, and it is these soils that are recognized as giving Priorat wines their greatest virtues.

1194, Perinet's flagship wine, exudes the qualities of the historical varieties, Garnatxa and Carinyena. Produced in limited quantities, this handcrafted wine is aged in 100% new French oak and neither fined nor filtered. It is both a vineyard and barrel selection designed to showcase the best performing lots each vintage.

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## Priorat

Perinet Winery  
Ctra. T-702, Km. 1,6  
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## Online

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# PERINET



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# PERINET



## MAS D'EN XES

10,64 Ha | 26 Acres  
61.674 Vines  
6.000 Vines/Hectare density | 2.400 Vines/Acre density  
1995 - 2001 Age of the Vineyard  
362 m - 470 m Altitude  
12° Slope Average  
NE - NW Exposure  
Syrah, Carinyena, Garnatxa, Cabernet Sauvignon & Merlot

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## MAS VELL

7,44 Ha | 18,2 Acres  
29.068 Vines  
4.000 Vines/Hectare Density | 1.600 Vines/Acre Density  
2000 - 2002 Age of the Vineyard  
370 m - 450 m Altitude  
17° Slope Average  
S - SE Exposure  
Cabernet Sauvignon, Merlot, Garnatxa & Syrah

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# PERINET



## PENDENTS

4 Ha | 9,8 Acres  
27.296 Vines  
6.800 Vines/Hectare density | 2.700 Vines/Acre density  
2002 - 2003 Age of the Vineyard  
400 m - 470 m Altitude  
25° Slope Average  
NE Exposure  
Carinyena, Garnatxa & Cabernet Sauvignon

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# PERINET



## PRIORAT HISTORY

### 8th – 12th century: from Moorish rule to the Christian reconquest

Starting in the 8th Century, the Priorat formed part of the area of the Iberian Peninsula under Muslim/Moorish rule called Andalucía, or alAndalus, in Arabic. That lasted until the middle of the 12th Century, when Ramon Berenguer IV, the Count of Barcelona and a Christian Crusader, led the conquest of Southern Catalonia region where the Priorat is located.

### 1153: The Leap of the Moorish Queen

By 1153 the last Moorish holdout was a castle atop the Montsant mountain range in the town of Siurana. The Moorish Queen, Abdelazia, rather than be killed or, worse, forcibly converted to Christianity, legend has it that AbdCelCazia blindfolded her white horse and galloped toward the cliff's edge. The animal literally dug his heels into the stone just before the edge, saving himself but catapulting the Queen to her death. According to the legend of the Leap of the Moorish Queen, a desperate horse heel print is still visible in the stone at cliff's edge.

### 1194: The Carthusian Order of monks receives the land around Escaladei

In 1194 – Count Berenguer IV's son King Alfonso II of

Aragon (AKA “Alfonso The Chaste”) gave the Carthusian Order of monks dominion over the land surrounding Escaladei, just down the road from the Priorat town of Poboleda. Founded in 1084 by St. Bruno of Cologne, the Carthusian Order combined two seemingly contradictory aspects of monasticism: life as a hermit and community living. And so, Carthusians lived as recluses, but in a community. The order also brought the knowledge of wine making, and the Priorat soon became a center of wine production.

### 1835: The Ecclesiastical Confiscations of Mendizábal

This feudal setup lasted for six centuries, until 1835 when Spanish Prime Minister Juan Álvarez Mendizábal issued decrees known as the Desamortización Eclesiástica de Mendizábal. Driven by the period's anticlerical impulses as well as a belief that small landowners would use the land a whole lot more efficiently than the Church, the decrees set out to confiscate property from monastic orders and distribute it to local citizens, though in practice it was simply sold to the highest bidder. After years of abusing their power, the monastery at Escaladei was looted by locals looking for gold the day after the Carthusians left. Several days later, it was set on fire. Within two years, Escaladei was almost completely destroyed. The first works to restore it began in the 1980s.

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# PERINET



## End of the 19th century: Phylloxera hits Priorat

In 1862, a French wine merchant named Monsieur Borty decided it would be a great idea to import vines from America to his country. Unfortunately, in doing so he imported a deadly American plant pest named phylloxera. The American insects immediately set about killing France's vines, which unlike New World vines were not immune to it. It took phylloxera nearly forty years to arrive in the Priorat area, at the end of the 19th century. High wine prices meant these were golden years. But from 1897 onward phylloxera wiped out the local vines and the wine industry in the Priorat almost disappeared.

## 20th Century: Civil War

Encouraged by the government of Catalonia, the early twentieth century brought the cooperatives, which returned hopes of progress and dignity to small farmers. With the cooperative wineries, the Art Nouveau-inspired architecture of César Martinell arrived in the region. The Spanish Civil War of 1936-39, one of the bloodiest, darkest episodes in Spanish history, put an end to this hopeful scenario. The Priorat played an important role the Battle of the Ebro, hosting the headquarters of the Republican troops. The Post-war decades were a time of poverty, hunger and depopulation.

## The New Priorats

Some vineyards had been replanted on phylloxera-resistant American rootstock in the early 20th century, but replanting did not begin in earnest until the 1950s. In recognition of these efforts and the wine quality that resulted, the region was granted a DO (Denominación de Origin), Spain's second highest wine region ranking. But then, in 1979, a winemaker of French origin named René Barbier saw the potential of the oldest native Garnatxa vines in the area. He quickly bought land in the Priorat wine region and, as the 1980s went on, convinced four others to join his reclamation project and replant Priorat's abandoned vineyards. For the first three vintages, from 1989 to 1991, the five wineries pooled their grapes and shared a cooperative winery in the town of Gratallops.

In 2000, the Catalan government promoted the Priorat to a DOQ in which the Q stands for Quality – DOQa in Spanish - the top wine region grade (Rioja is the only other Spanish region so honored). The top 10 Priorat rankings from Robert Parker's reviews that year showed that the Priorat justly deserved the promotion. "The top tier of Priorats are world class and contenders for long-term aging," Parker declared.

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# PERINET



## PRIORAT DOQ

For nearly 1000 years, nine small villages have been settled among the slopes of slate that lie scattered at the foot of the Serra de Montsant. Their inhabitants, winegrowers during all that time, shaped the land with slopes. After the Mendizábal Decrees of 1835, thanks to herculean efforts and the development of wine growing, the people of the Priorat rediscovered their dignity. This enormous change has generated an extraordinary culture, a source of prestige in this country. Among many examples, the chapter 'How to plant vineyards in Scala Dei' from the 'Book of Vassals' of the 17th century, or the anonymous text 'Manual of viticulture of 18th century Porrera' are magnificent testimonies. In the latter text the wisdom of man living in harmony with nature and knowledge is reflected upon.

Unfortunately, times of harmony and growth are cyclical and often end in disaster. Thus, within the history of agriculture, and for all European vines, the phylloxera epidemic marks a before and after. It was also a disaster for the Priorat region, as phylloxera combined with the explosion of the textile industry in Catalonia swept away much of the workforce to the city, and new vines were only planted on a small scale which, fortunately, is what has remained to the present day.

Thanks to a generation of farmers who are now in their 70s, who remained on the land and continued their agricultural tradition, the Priorat wine culture has been preserved.

The end of the 80s in the Priorat saw the beginning of a new period of prosperity. Wisdom, the landscape and tradition combined with a new entrepreneurial spirit focused on the overriding goals of quality and prestige.



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# PERINET



The DOQ Priorat is the only “Qualified” wine appellation in Catalonia and is one of only two which exist in Spain. This quality seal demands a series of conditions based on quality and the implementation of certain wine production systems. The DOQ Priorat’s character means its wines are unique and exclusive. The wines made in this designation of origin are the only ones permitted to carry its name around the world: Priorat.

For a wine appellation to be recognized as “qualified”, at least ten years must have passed since its establishment as a designation of origin. To gain Qualified Denomination of Origin status the appellation must prove that it meets the following requirements:

- a) Establish a comprehensive wine traceability system that encompasses the plots of vines, their production of grapes, identification by batches, transportation, preparation, ageing, bottling, labelling, packaging and marketing.
- b) Ensure that the products covered by the appellation of origin are bottled in the cellars that are registered and located in the specified geographical area.
- c) Set up a system of quality control and certification of the protected wines, from the production phase up to when they are released on to the market, which includes an organoleptic and analytical control by homogeneous

batches of limited volume and in accordance with the characteristics that the wines established in the regulations must include.

- d) Ensure that the wineries only use grapes or must from registered vineyards or wine from other wineries that are also registered, and that they only make wine eligible for the DOQ.

A Qualified Designation of Origin guarantees the origin of the product in its entirety, by establishing a whole system of traceability of origin, thus ensuring that its products are not subject to conditions which are not considered considered conducive to maintaining the characteristics of these wines.

It is precisely this trait, which has earned DOQ Priorat wines their place amongst the most high-rated wines in the world: their fidelity to a harsh land, the way the different grape varieties have adapted to this soil, coupled with a production method which has turned it into what could be called “heroic viticulture”, all of which means that experts from around the world are able to quickly recognise a Priorat wine, as soon as they open the bottle. The French concept of terroir or, to put it another way, the fidelity of the taste or flavor of a wine to its soil, has made this into a wine’s most valued characteristic, according to experts.

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# PERINET

## WINEMAKER

Toni Sanchez was born in a small valley in the Pyrenees, in the northern region of Spain. For twenty years he has worked extensively within the context of producing world-class wines; both as a winemaker and as a viticulturist in the renowned appellation of Priorat. Paying tribute to the origins of this gem of a region, he has specialized in working with Garnatxa and Carinyena, being awarded best red wine from DO Tarragona during his stint with Cellar La Boella. He has also worked in New Zealand, Australia, California and Germany. Toni is well known for creating remarkable wines with a unique personality, and a detailed focus of expression on particular varietal and site.

He lives with the conviction that great wine results from an intimate knowledge of the land. Which stems from his additional experience in vineyard management and his climate warming thesis as a PhD graduate from Universitat Rovira i Vilgili. Here he spearheaded an extensive project titled *Climatic Warming and Grape and Wine Composition in the Priorat DOQ*. This research and thesis continues to deepen both his knowledge and his skills as a winemaker. Toni's creativity, professionalism, language skills and technical expertise make his a valuable contribution to the global wine world.



*"An equal balance between the warmth, full tannin ripeness that comes from a Mediterranean area and freshness, long taste acidity from the hills of the Priorat."*

*Toni Sanchez*

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# PERINET

## WINE CONSULTANT

Jean Hoefliger is an artisan with an incredible passion for his craft. Jean's winemaking style is characterized by long, natural barrel fermentation. He also often leaves red wines on skins for an extended amount of time to create wines that are delicious, intriguing and complex. Jean brings the true character of the vine and the terroir into the wine by making naturally fermented, unfinned and unfiltered wines that show elegance, finesse and the capacity to age.

His initial experience took him from Switzerland to Bordeaux then to South Africa, making wine at the esteemed estates of Chateau Lynch-Bages, Chateau Carbonnieux and Meerlust. Completing a winemaking and viticulture degree at the Swiss federal school of Changins, Jean came to California where he spent five years he spent five years as winemaker for Newton Vineyard before joining Alpha Omega winery in Napa Valley, California and Tolosa winery in San Luis Obispo, California. Jean's generosity of spirit, innate ability and scientific training put him in a unique position to take the best grapes and transform them into wines worthy of world-class standing.



*"Sense of place. What defines Perinet is its soil, its climate, its regions and its sense of place. Something unique in the world of wine is a place where you pick the grapes at such a low ph level. And this is the influence of the soil and the sea. Soil, climate, the minerality of the slate give an amusing balance of acidity and lightness. Completely naturally you get something that has been very hard to bring about in other regions of the world it's been hard trying to provoke".*

*Jean Hoefliger*

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# PERINET



## WINE TOURISM DESTINATION

Perinet invites you on a journey of discovery that appeals to all the senses. A journey in which you will experience the pleasure of our handcrafted wines and discover the mysteries of the great wines of Priorat, the fruit of an ancient tradition and heroic viticulture.

You will get to know about the Llicorella, the Priorat terroir, learn about history, customs and traditions. You will feel the magic of the ancient region in the core of a majestic landscape. Perinet brings you the chance to participate in a journey of discovery, cultural enrichment and enjoyment, always inspired by the excellence of our wines.



Catalunya Premium



**Parc Natural  
de la Serra  
de Montsant**



### Winetourism

Sara Fernández  
Visits & Events

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# PERINET



## OUR STAFF

Great hosts and testimonies of our history and traditions, connoisseurs of regional gastronomy and viticulture. We adapt the visits and the experiences according to interests, knowledge and the season of the year. Perinet is not just a wine tasting. Perinet offers the possibility of visiting the winery with our winemaker according to availability.

## CONCIERGE SERVICE

Advice on the organization of all experiences and events. We collaborate with the best restaurants, accommodation and wineries of the Priorat. Online reservations, response commitment for requests in less than 24 hours. Custom events and visit design.

## VISITS & LANGUAGES

From an individual reservation up to 12 people the price offered is maintained. For groups, custom budgets are prepared. Private and exclusive visits for agencies. Catalan, Spanish and English fluent. Other languages by prior arrangement for groups: Russian, German and French.

## VISIT PRIORAT

### Monastery of Escaladei, S. XII

*11km - 18 min.*

### Castle of Siurana, spectacular views

*14km - 23 min.*

### Serra de Montsant Nature Park

*14km - 20 min.*

### Poboleda, beside the Siurana river, boasts some fine restaurants

*5km - 8 min.*

### Porrera, the place of Carinyena

*11km - 18 min.*

### Torreja del Priorat, winding streets and a charming atmosphere

*20km - 25 min.*

### Gratallops, famous all over the wine world

*21km - 30 min.*

### Falset, county town with bustling shops

*22km - 35 min.*

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# PERINET



Photo: Steven Shone

## OUR FACILITIES

### **Terrace**

Exterior with shadow areas  
Garden furniture  
Round table 100  
Cocktail 200 / Imperial 40

### **Wine Viewpoint**

Latticed exterior  
Garden furniture  
Round table 80  
Cocktail 100 / Imperial 30

### **Barrel Room**

No heating/air conditioning  
Cocktail 100  
School 40 / Teatre 80

### **Barrel Room Hall**

Indoor with heating/air conditioning  
Teatre 50 / Cocktail 150

### **Winemaking Hall**

No heating/air conditioning  
Natural and artificial light  
Teatro 40 / Cocktail 80

### **Tasting Room**

Indoor with heating/air conditioning  
Natural and artificial light  
Up to 12 p.  
Cocktail 30  
Office

### **Meeting Room**

Indoor with heating/air conditioning  
Natural and artificial light  
School 10 / Teatre 15  
Boards

### **Hall**

Indoor with heating/air conditioning  
Natural and artificial light  
Teatre 25 / Cocktail 40  
Office

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#### **Winetourism**

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# PERINET

## TOURS & EXPERIENCES

### Classic Winery Tour & Tasting

A full tour including how we grow, harvest, and the wine elaboration and aging process. Commented tasting of Perinet wines.

Winery Tour & Tasting of Perinet wine  
Available by Appointment

*Duration: 1.30h.*

*Price: 20€ p.p*



### Early Riser Picnic

Basket with seasonal & excellent km0. Catalan charcuterie, fresh fruits, breads and sweets.

Vineyard visit  
Winery tour & Tasting of Perinet wines  
Available by Appointment

*Before 11am*

*Duration: 1.30h.*

*Price: 28€ p.p*



### Essence Of The Priorat

Welcome appetizers  
Vineyard visit  
Winery tour  
Barrel room tasting  
A tasting of Perinet wines

*Duration: 3h.*

*Price: 50€ p.p*



*Scheduled visits:*

*Monday to Thursday from 10 am to 4 pm*

*Friday & Saturday from 10 am to 6 pm*

*Sunday 10 am to 2 pm*

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# PERINET



## WINEMAKERS CLUB

Join the Perinet winemaking experience. Enjoy premium access to our most exclusive wines and private wine club tastings at Perinet.

As a Perinet Winemakers Club Member, you will receive our unique world class wines not available to the general public, access to special releases, and limited production wines; conveniently delivered to your door.

Complimentary tasting for 4 during any visit

Two tasting gift certificates to provide  
to friends and family

Invite to "Members Only" Perinet events

Special concierge service when visiting Priorat

20% discount on wines

## PREMIUM LEVEL

Become a Premium Member by joining the  
24 bottle club to receive all benefits above plus  
these additional privileges:

Personal tasting with Antoni Sánchez-Ortíz

Blending session with the winemaker

Free shipping on wine allocation

30% Discount on Perinet room rental fees

(use of Perinet for private events)

*\* Gift a membership?  
please inquire*

---

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# PERINET

## KEY TEAM MEMBERS

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CFO

**Ramon León**

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Sales

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# PERINET

PRIORAT  
DOQ



90 MINUTES FROM BARCELONA  
30 MINUTES FROM TARRAGONA TRAIN STATION

#### PERINET

CTRA DE POBOLEDA T-702 PK 1,6  
POBOLEDA, SPAIN

#### GPS

X 321835 Y 4566163

#### WINE TASTING AND TOURS

BY APPOINTMENT ONLY

#### BOOK YOUR VISIT ONLINE

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#### CONTACT US

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