



PERINET

MERIT 2016

PRIORAT

DOQ



ABOUT THE WINERY

The rugged Montsant mountains of Catalonia define the Priorat both visually and viticulturally. The imposing, sheer walls have shed entire layers of slate onto the soil 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.

WINEMAKERS NOTES

Merit, an expression of Priorat soil (Llicorella) in the glass, a blend based on Merlot and Syrah, with linking Garnatxa and Carinyena. The grapes ferment together as they are picked in an earlier stage for ripeness. The aim was to express the fruitiness with no influence of oak, showcasing the aromas of the iron and minerality of the soil. This wine expresses the vintage in many aspects; a bright colour of deep ruby with medium layers of intensity. The integration of aromas with the progressive spiciness along with subtle hints of wild herbs and earthy notes. Nose is luscious but delicate, dark fresh fruit with a good acidity and friendly atmosphere.

-Toni Sànchez

VINEYARDS NOTES

The Merit blocks are the first to be harvested at Perinet. They are the most fruit-forward grapes from the coolest areas of the estate vineyards. The combination of the Merlot, Syrah from Mas Vell and the Garnatxa and Carinyena grapes from Mas d'en Xes young-vine blocks creates a mouth-filling wine with vibrancy and complexity. The grape selection allows for smooth tannin maturation with fresh acidity.

COLOR	Bright deep ruby, medium layer and intensity
ON THE NOSE	Roses, flowers and red forest wild fruit. The integration of aromas shows a progressive spiciness. Outskirts of wild herbs & earth
ON THE PALATE	Yummy but delicate. Dark fresh fruit with hints of raspberry. Good acidity & friendly tannins. Well integrated, mineral subtlety, light spice and gentle
BLEND	35% Merlot, 30% Syrah, 19% Garnatxa, 16% Carinyena
FERMENTATION	100% stainless steel
AGING	12 months in stainless steel
VINEYARDS	Mas Vell, Mas d'en Xes
CASE PRODUCTION	2,833 cases
ALCOHOL BY VOL	14,5%