



PERINET



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.

MERIT 2016

PRIORAT

DOQ

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.

COLOR	Deep ruby
ON THE NOSE	Juicy red cherry, black licorice, cocoa powder, fennel seed, tobacco and slate
ON THE PALATE	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
BLEND	35% Merlot, 30% Syrah, 19% Garnatxa, 16% Carinyena
FERMENTATION	100% stainless steel
AGING	12 months, aged on lees in stainless steel tanks
VINEYARDS	Mas Vell, Mas d'en Xes
CASE PRODUCTION	2,833 cases
ALCOHOL BY VOL	14,5%