



PERINET

PERINET US WINE CLUB 2026
SPRING ALLOCATION



PERINET

SIX WINES, SIX STORIES OF PRIORAT

This Spring Wine Club allocation celebrates six wines that beautifully capture the character of Priorat: three Single-Vineyard Garnatxas, our 2025 Rosé, our members-only 2021 Cabernet Sauvignon & Carinyena, and our flagship 2019 Perinet 1194.

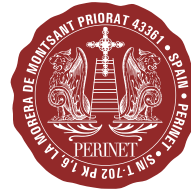
We are delighted to present our new special collection of three Single-Vineyard Garnatxas from three different vineyards, each expressing a distinct face of Priorat. This collection invites you to explore the essence of the region through wines shaped by their unique landscapes, exposures, and mesoclimates, revealing the depth and diversity of our terroir. *Mas del Xes*, in Poboleda, is our coolest and highest site, producing a fresher, more vertical profile. *Mas Vell*, also in Poboleda, faces south at a moderate elevation, balancing ripe fruit with vibrant freshness. *Bevisos*, in Torroja, is our warmest site, delivering the most radiant and ripe profile, beautifully moderated by its altitude. Together, *Mas del Xes*, *Mas Vell*, and *Bevisos* represent the three vineyards where Garnatxa thrives, allowing this local Priorat grape to tell three distinct stories of place.

Bevisos was the last vineyard incorporated into the Perinet estate, acquired specifically to complete this climatic mosaic and to anchor our warm-slope Garnatxa in a site where elevation and exposure are perfectly balanced. The 2021 vintage marks the first release of *Bevisos* Garnatxa as a 100% single-vineyard wine—a limited-edition craft wine expressing its terroir through careful vineyard work and minimal intervention in the cellar.

Alongside these wines, the 2021 Cabernet Sauvignon & Carinyena highlights the interplay between international and local varieties on our estate, while the 2019 Perinet 1194 shows the depth and refinement of our flagship blend. From vibrant single-vineyard Garnatxas to Rosé, a club-exclusive blend, and our flagship wine, this selection invites you to experience Priorat from multiple angles: through vineyard, variety, vintage, and mesoclimate.

—Antoni Sánchez-Ortiz





PERINET

2025 ROSÉ

PRIORAT
DOQ



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.

Rosé is a limited-edition wine, made by saignée method (short maceration and bleeding of the free-run juice), that captures the uniqueness of Priorat through a more refined, Mediterranean style. The 2025 growing season, with a mild winter, a very dry spring and a hot yet less extreme summer than previous vintages, allowed for slow, even ripening, preserving freshness and aromatic finesse in the grapes. The 2025 Rosé also introduces a new blend composed exclusively of Garnatxa and Carinyena, showing a purer profile of llicorella and red fruit from Priorat. Garnatxa brings floral, juicy red-fruit notes, while Carinyena contributes a more savory character and a tighter, fresher finish; together with gentler extraction, they result in a paler color and a more elegant palate.

WINEMAKER NOTES

The 2025 vintage was marked by very low rainfall in spring and sustained heat events in summer, yet relatively cool nights helped maintain acidity and aromatic potential. Once again, yields were low, but the grapes were small and healthy, with thick skins and excellent phenolic concentration. Perinet Rosé 2025 comes entirely from the Pendants vineyard in Porrera, located 21km from the Mediterranean Sea and facing north-east, a site that receives the afternoon sea breeze and softens heat spikes, bringing tension and a saline edge to the wine. The shift to a blend made only from traditional Priorat varieties enhances the sense of llicorella, minerality and landscape identity, with a very gentle extraction to obtain a pale-coloured rosé that is precise and deeply rooted in its origin.

—Antoni Sánchez-Ortiz

TASTING NOTES

Colour: pale rosé colour with salmon highlights.

On the nose: precise aromas of fresh red fruit (wild strawberry, raspberry, pomegranate and barberry) and crunchy cherry, lifted by fine floral notes of rose and orange blossom and a subtle citrus hint reminiscent of mandarin peel.

On the palate: lively acidity and a light-to-medium body, with a very fresh entry and a tense mid-palate driven by Garnacha, supported by a delicate tannic backbone from Carinyena that lengthens the wine without adding weight. Red-fruit flavors mingle with nuances of Mediterranean herbs (thyme, rosemary) and a slight salty note on the finish that reflects the marine influence. The finish is medium to long, clean, with a persistent red fruit and warm stone that invites another sip.

BLEND	51% Carinyena, 49% Garnatxa
FERMENTATION	100% stainless steel at low temperature
AGEING	4 months in stainless steel tanks on fine lees
VINEYARDS	Pendants from Porrera
PRODUCTION	2,000 bottles
ALCOHOL BY VOL	15%
PAIRING	Iberian llonganissa, anchovies, grilled peppers, aubergines



PERINET

2021 CABERNET SAUVIGNON & CARINYENA

PRIORAT
DOQ



ABOUT THE WINERY

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The club tier of Perinet wines is handcrafted exclusively for our members around the world. We focus on principal varieties that define Priorat, selecting from our four estates the highest-performing blocks that best express the character of each grape and its site. In 2021, a warm, dry growing season followed by cool nights delivered small, concentrated berries with excellent phenolic ripeness while preserving freshness. Limited production ensures that this Cabernet Sauvignon & Carinyena blend is allocated only to our most dedicated customers.

WINEMAKER NOTES

This release is a blend of 50% Cabernet Sauvignon and 50% Carinyena. The wine is built on the exotic, ripe aromatics of Cabernet Sauvignon on the Perinet estate, complemented by the vibrant acidity and earthy depth of Carinyena from the steeper, rockier slopes. Initial cluster selection took place in the vineyard, leaving any unsuitable fruit on the vine. On arrival at the winery, the grapes were hand-sorted a second time. All lots underwent a 2 to 3 day cold soak before starting a slow fermentation in stainless steel tanks. Gentle punch downs were carried out several times a day in tank, with extended macerations of just over 10 days to achieve optimal flavour and polished tannin extraction. After drawing off the free run wine, the skins and stems were lightly pressed. One-year-old French oak barrels were used for 12 months prior to bottling, without fining or filtration.

—Antoni Sánchez-Ortiz

TASTING NOTES

Colour: deep dark garnet colour with a lively ruby rim, showing good density.

On the nose: expressive and layered, combining ripe blackcurrant, blackberry and plum from the Cabernet Sauvignon with wild herbs, lavender and a ferrous, stony note from the Carinyena. Subtle cedar, sweet spice and a touch of graphite frame the fruit, evoking the llicorella slate and northfacing exposures of Mas del Xes and Pendants.

On the palate: medium-to-full bodied, with ripe yet firm tannins and medium (+) acidity that reflect the structure of the 2021 vintage. The attack is smooth and concentrated, offering dark berry and red-cherry fruit wrapped in notes of thyme, black pepper, cocoa and a savoury, mineral undertone. The mid-palate is broad but well balanced, leading to a long, persistent finish.

BLEND	50% Cabernet Sauvignon, 50% Carinyena
FERMENTATION	100% stainless steel
AGEING	12 months in 1-year old French oak. 225L barrels
VINEYARDS	Mas del Xes (La Plana block) & Pendants (Planetes block)
PRODUCTION	571 bottles
ALCOHOL BY VOL	15%
PAIRING	BBQ, roasted peppers, and spicy Mediterranean dishes



PERINET

2021 VINYA MAS DEL XES GARNATXA

PRIORAT
DOQ



ABOUT THE WINERY

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Perinet's single vineyard collection is crafted to showcase the highest potential of each of our estate vineyards. Priorat's world class terroir is shaped by the Montsant mountain range, the Mediterranean Sea, and the abundance of the llicorella soil. Mas del Xes is located near the village of Poboleda. Due to the proximity to the sea and elevation of 365 m, this vineyard experiences an extreme diurnal shift with hot, arid days followed by cooler temperatures at night. Mas del Xes Garnatxa is a limited-edition craft wine expressing terroir showcased through innovative vineyard practices and minimal wine making intervention.

WINEMAKER NOTES

Initial cluster selection took place directly in the vineyard. Back at the winery, the grapes underwent a second, meticulous hand sorting. Each lot was then cold soaked for 2–3 days prior to a slow, temperature controlled fermentation. Gentle punch downs were carried out daily in stainless steel tanks, with extended macerations of just over 25 days to achieve optimal flavor and fine tannin extraction. After drawing off the free run wine, the remaining skins and stems were lightly pressed and the wines transferred to barrel for ageing. The wine matured for 18 months in new French oak before bottling, without fining or filtration.

—Antoni Sánchez-Ortiz

TASTING NOTES

Colour: medium ruby colour with a bright rim.

On the nose: expressive aromas of wild redcurrant, raspberry and pomegranate, intertwined with notes of Mediterranean herbs, white pepper and a subtle floral lift reminiscent of dried rose petals. Hints of warm slate and a delicate saline edge reflect the Mas del Xes amphitheatre and its llicorella soils.

On the palate: dry, with medium (+) but well integrated acidity, medium tannins and medium (+) alcohol, showing the freshness and balance of the 2021 vintage. The attack is vibrant and juicy, with crunchy red fruits leading into a mid palate marked by spice, Mediterranean forest floor and stony minerality. The finish is long, linear and sapid, with lingering notes of red cherry, fennel and wet slate that clearly underline the vineyard's cool exposure and strong diurnal shift.

BLEND	100% Garnatxa Negra
FERMENTATION	100% stainless steel
AGEING	18 months in new French oak. 300L barrels
VINEYARDS	Mas del Xes
PRODUCTION	869 bottles
ALCOHOL BY VOL	16%
PAIRING	Herb crusted roast lamb, grilled Mediterranean vegetables



PERINET

2021 VINYA MAS VELL GARNATXA

PRIORAT

DOQ



ABOUT THE WINERY

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Perinet's single vineyard collection is crafted to showcase the highest potential of each of our estate vineyards. Mas Vell, located between the villages of Poboleda and Porrera, is a steep south-facing slope that fully exposes the vines to the sun, capturing the maximum ripening potential of this warm corner of Priorat. In 2021, warm, dry days were tempered by cooler nights, allowing Garnatxa to reach full phenolic maturity while preserving a sense of freshness and balance. Mas Vell Garnatxa is a limited-edition, handcrafted wine that expresses its terroir through thoughtful vineyard management and minimal intervention in the winery.

WINEMAKER NOTES

Initial cluster selection took place directly in the vineyard. Back at the winery, the grapes underwent a second, meticulous hand sorting. Each lot was then cold-soaked for 2 to 3 days prior to a slow, temperature controlled fermentation. Gentle punch-downs were carried out daily in stainless steel tanks, with extended macerations of just over 25 days to achieve optimal flavor and fine tannin extraction. After drawing off the free run wine, the remaining skins and stems were lightly pressed and the wines transferred to barrel for ageing. The wine matured for 18 months in new French oak before bottling, without fining or filtration.

—Antoni Sánchez-Ortiz

TASTING NOTES

Colour: deep ruby, clear, with compact, slow-moving tears that hint at concentration and texture.

On the nose: medium (+) aromatic intensity. Ripe strawberry, red cherry and blackberry are joined by hints of black plum and dried herbs. Subtle violet notes, together with toasted spice, cocoa and balsamic touches, sit over an elegant earthy mineral core that clearly recalls the llicorella slate and the sun drenched, south facing aspect of Mas Vell.

On the palate: medium-to-full bodied, with ripe, polished tannins and medium (+) acidity that reflects the slightly fresher profile of the 2021 vintage. The attack is smooth and supple, unfolding layers of juicy red and black fruits, cocoa and roasted coffee, sweet spices and a persistent, stony minerality. The finish is long and graceful, with excellent integration of oak and fruit and a lingering impression of warmth balanced by tension.

BLEND	100% Garnatxa Negra
FERMENTATION	100% stainless steel
AGEING	18 months in 80% new French oak.
VINEYARDS	Mas Vell
PRODUCTION	893 bottles
ALCOHOL BY VOL	16.5%
PAIRING	Roast chicken and root vegetables, aged smoky Gouda



PERINET

2021 VINYA BEVISOS GARNATXA

PRIORAT
DOQ



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.

Perinet's single vineyard collection is crafted to showcase the highest potential of each of our estate vineyards. Bevisos Garnatxa is Perinet's most expressive hillside Garnatxa, a pure reflection of the warmest of our three key Priorat mesoclimates: Torroja del Priorat. Planted on steep, terraced "costers" at one of the highest points in the village and facing south to south-east towards Gratallops, Bevisos bathes in long hours of sunlight, yet its elevation and evening downslope breezes temper the heat, preserving acidity and aromatic lift. This combination of the warmest mesoclimate with one of the coolest altitudes in Torroja creates a perfect balance between ripe, sun driven fruit and structural freshness.

WINEMAKER NOTES

Initial cluster selection took place directly in the vineyard. Back at the winery, the grapes underwent a second, meticulous hand-sorting. Each lot was then cold-soaked for 2 to 3 days prior to a slow, temperature-controlled fermentation. Gentle punch-downs were carried out daily in stainless steel tanks, with extended macerations of just over 25 days to achieve optimal flavor and fine tannin extraction. After drawing off the free-run wine, the remaining skins and stems were lightly pressed and the wines transferred to barrel for ageing. The wine matured for 18 months in new French oak before bottling, without fining or filtration.

—Antoni Sánchez-Ortiz

TASTING NOTES

Colour: deep ruby.

On the nose: medium-high aromatic intensity. Dominant notes of ripe red fruits (strawberry, cherry) and black fruits (blackberry), accompanied by subtle floral nuances of violet. Toasted and spicy aromas emerge alongside balsamic hints and an elegant earthy-mineral background — a clear reflection of the *llicorella* slate soils and the south-facing exposure of this vineyard.

On the palate: medium-to-full bodied with mature, well-balanced tannins and moderate acidity. The entry is smooth and harmonious, unfolding flavors of ripe red and black fruits intertwined with notes of cocoa, coffee, sweet spices, and a persistent mineral touch. The finish is long, elegant, and deep, showcasing an excellent integration of oak and fruit.

BLEND	100% Garnatxa Negra
FERMENTATION	100% stainless steel
AGEING	18 months in 80% new French oak
VINEYARDS	Bevisos
PRODUCTION	902 bottles
ALCOHOL BY VOL	16.5%
PAIRING	Roast chicken, confit potatoes, smoked cheeses



PERINET

2019 PERINET 1194

PRIORAT
DOQ



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.

1194, Perinet's flagship wine, pays tribute to the historic vines first planted in the region by Carthusian monks. The Charterhouse of Scala Dei was founded in 1194 when King Alfonso the Chaste ceded these lands to the Carthusian Order as part of the need to repopulate the territory. Scala Dei was the first Carthusian monastery built on the Iberian Peninsula. This exceptional wine embodies the pinnacle of quality and potential of two indigenous varieties: Garnatxa and Carinyena. Crafted in limited quantities, 1194 is meticulously produced using the finest grapes from Perinet's estate vineyards. The winemaker carefully selects the most coveted blocks and ages the wine in specially chosen barrels to maximize the potential of each lot.

WINEMAKER NOTES

The 2019 vintage was defined by climatic extremes, with limited rainfall and an unexpected late June heat wave prompting early ripening and an earlier harvest. The grapes were handpicked at optimal health and ripeness, thanks in part to the medium to high altitude of Perinet's vineyards, which facilitated ideal canopy development and sugar balance late in the summer. It yielded a vintage of exceptional ripeness and complexity, beautifully expressed in the 1194 blend, which combines the perfumed Garnatxa from the south-facing, mature-vine blocks of Mas Vell vineyard with the earthy Carinyena from the steep Pendants vineyard. Pendants, with slopes exceeding 40% in some areas, benefits from its eastern orientation, capturing cooling Mediterranean breezes that moderate temperatures and contribute to the wine's distinctive character.

—Antoni Sánchez-Ortiz

TASTING NOTES

Colour: deep ruby colour with hints of purple and a velvety rim.

On the nose: dark fruits and blueberries, warm earth and toasty oak, anise, liquorice, fresh mint and subtle pepper notes.

On the palate: a lush, mouth-filling texture with density and length, wild red ripe fruits with well-integrated silky tannins, smooth and charming complexity, fresh, medium acidity with hints of saltiness. There is a balance between the earthiness of Carinyena and floral nose of Garnatxa.

BLEND	67% Garnatxa, 33% Carinyena
FERMENTATION	80% large barrel 600L
AGEING	18 months in 100% new French oak in 300L barrels
VINEYARDS	Mas Vell and Pendants
PRODUCTION	3,274 bottles
ALCOHOL BY VOL	16.5%
PAIRING	Slow-roasted lamb shoulder, roasted vegetable & mushroom casserole



PERINET



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