



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.

2016 PERINET 1194

PRIORAT DOQ

WINEMAKER NOTES

The scene for 2016 vintage takes advantage of the perfumed Garnatxa from Mas Vell vineyard and floral notes of Carinyena from the Pendents, 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 Sànchez

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. Pendents represents the most pronounced slope within Perinet's estate (in some parts of the vineyard, the slope exceeds 30%). With a completely northeast orientation, Pendents receives the strong influence of cooling Mediterranean winds. The sea breezes mitigate the heat and the singularly mineral soils of this 2016 Perinet 1194.

COLOR	Dark deep ruby, hints of purple, velvet outskirts. Dense layer
ON THE NOSE	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
ON THE PALATE	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
BLEND	62% Garnatxa, 31% Carinyena, 7% Syrah
FERMENTATION	80% large barrel 600L, 20% stainless steel tank
AGING	18 months in 100% new French oak
VINEYARDS	Mas Vell and Pendents
CASE PRODUCTION	950 cases
ALCOHOL BY VOL	15%