



PERINET

2017 PERINET 1194

PRIORAT
DOQ



1194, Perinet's flagship wine, is an homage to the historical vines first planted to the region in the village of Escaladei by the Carthusian monks. For Perinet, 1194 defines the highest quality and potential of these historical varieties: Garnatxa and Carinyena. Produced in limited quantities, with the very best grapes from our estate vineyards, this handcrafted wine is selected from the most coveted blocks and aged in wine maker selected barrels designed to achieve the maximum potential from each lot. This is a wine with which to converse, to spend time with, and to feel the breath of the hot days of the rocky Montsant mountain ranges and cool evening saltiness from the Mediterranean Sea.

WINEMAKING NOTES

2017 was one of the earliest harvests in history, where temperatures were extremely high in June and July, causing early ripening and a drop in yields. However, grapes were handpicked very healthy and very ripe. The small rainfall at the end of the summer helped the development of the canopy leading to a perfect sugar balance. These extreme climate conditions resulted in a fresh and approachable vintage. 1194 takes advantage of the perfumed Garnatxa from the Mas Vell vineyard and earthy notes of Carinyena from the Pendants vineyard. At Mas Vell, the sunny side of the south facing vineyard is the most distinctive block with mature vines. Pendants represent the most pronounced slope within Perinet's estate, in some parts of the vineyard exceeding thirty percent. With a completely east orientation, Pendants receives the strong influence of cooling Mediterranean winds. The sea breezes mitigate the heat and the singularly mineral soils of this 1194.

—Antoni Sánchez-Ortiz

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.

TASTING NOTES

The color is brilliant with apple candy on the rim. Deep dark ruby pigments create a dense layer of colors. On the nose there is an elegant interaction of strawberry, licorice, and rosemary combined with maple and subtle dry leaves. On the palate, a dense entrance with sweet forest fruits which balance the acidity of elderberry and dried cranberries. There is a charming complexity and balance between the earthiness of Carinyena and floral nose of Garnatxa. The long taste of the sea air and saltiness combine with the essence of the dry and rocky soil from Priorat to create a wide range of elegant tannins.

BLEND	60% Garnatxa, 37% Carinyena, 3% Syrah
FERMENTATION	80% large barrel 600L, 20% stainless steel tank
AGING	18 months in 100% new French oak in large barrels
VINEYARDS	Mas Vell and Pendants
EXPOSURE	South West & East
CASE PRODUCTION	375 cases 4,500 bottles
ALCOHOL BY VOL	15%

