



PERINET

PERINET 2016

PRIORAT

DOQ

WINEMAKER NOTES

The pure expression of a classic Priorat wine, respecting the blend of the traditional Priorat grapes and showcasing the terroir. The fruit ripens at different stages throughout the estate vineyards and is picked and sorted by hand. All lots are cold-soaked for 1-2 days before fermentation in stainless steel tanks. At Perinet, we use a technique called gas rumbling to break up the cap during fermentation. Macerations lasted more than 30 days to achieve optimum flavor and tannin extraction. The wine is raked into 40% new and 55% 1-year old French oak barrels. This blend includes 5% new American oak to add toasty and spicy aromas. This wine is unfinned and unfiltered. The complexity of the Perinet 2016 is extreme, showcasing a full body and rich tannin structure. You can enjoy it today, but it will age nicely in your cellar.

-Toni Sánchez

VINEYARD NOTES

Mas d'en Xes fruit ripeness comes in different stages, as long as the different plots reach different levels of fruit and ripe tannins. First sorting is done plot by plot. The grapes are being sorted by hand. All lots are cold-soaked for 1-2 days before beginning their fermentation in stainless steel tanks. A gas rumbling technique was performed twice a day with macerations that lasted more than 30 days for an optimum flavour and tannin extraction. The free run wine was raked and the skins and stems were gently pressed, being returned to their original maceration tanks, then raked into the barrel for ageing.



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.

COLOR	Deep ruby with a hint of purple
ON THE NOSE	Ripe red fruit, a touch of a balsamic character, featuring baking spices from the French oak barrels, along with coconut and vanilla from the American oak barrels
ON THE PALATE	Notes of black currant and raspberry, nicely integrated tannins fill the palate, while showcasing Priorat's famous soil, licorella, for a lasting finish
BLEND	31% Garnatxa, 26% Carinyena, 20% Syrah, 18% Cabernet Sauvignon 5% Merlot
FERMENTATION	100% stainless steel
AGING	15 months in 40% new and 55% in 1-year old French, with 5% new American oak
VINEYARDS	Estate vineyards Mas d'en Xes
CASE PRODUCTION	1,833 cases
ALCOHOL BY VOL	15%