



PERINET

2017 VINYA MAS VELL CABERNET SAUVIGNON

PRIORAT
DOQ



This Single Vineyard Cabernet Sauvignon comes from Mas Vell, a south-facing orientation fully exposing the vines to the sun, capturing the maximum potential ripeness of the Poboleda area. These Cabernet Sauvignon vines are some of the oldest planted in the Priorat, dating from 1985. A limited-edition craft wine to express an ancient, unique terroir through an innovative maceration process. This wine represents an exotic, unforgettable Cabernet Sauvignon.

WINEMAKER NOTES

First sorting was done in the field, leaving any unsuitable fruit in the vineyard. The grapes were then further sorted by hand. All lots were cold-soaked for 2-3 days before beginning their slow fermentation in stainless steel. Gentle punch downs were performed several times daily in both tank and 600L puncheon barrels; macerations lasted a long period, more than 30 days, for an optimum flavour and tannin extraction. The free-run wine was racked and the skins and stems were gently pressed, being returned to their original maceration barrels for aging. New and 1-year old French Burgundy oak barrels were used for 18 months to host the wine before bottling, without fining or filtration. Mas Vell is located near the village of La Morera de Montsant, 14 miles from the Mediterranean Sea, and planted on *llicorella* soil. 2017 was one of the earliest harvests in history, where temperatures were extremely high in June and July, causing an early ripening stage with a drop in yield. However, grapes were handpicked very healthy and very ripe. Low rainfall at the end of the summer helped the canopy to develop, leading to a perfect sugar balance.

—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

Deep ruby purple. The nose is elegant intense perfume of exotic fruits combined with aromas of flowers and wild herbs, showcasing a Mediterranean sea breeze and forest air. On the palate, sophisticated and reflecting the nuances of terroir, displaying notes of dried red fruit, molasses, smoked sea salt, cured meat, and minerality notes of Priorat's famous *llicorella*.

BLEND	100% Cabernet Sauvignon
FERMENTATION	80% barrel fermented, 20% stainless steel
AGING	18 months in new and 1-year old French oak. 228L
VINEYARDS	Mas Vell
EXPOSURE	North-facing
CASE PRODUCTION	150 cases
ALCOHOL BY VOL	15.5%

