



PERINET

2018 MERIT

PRIORAT
DOQ



Merit is our introduction to the Priorat, a craft blend that showcases the typicity of the region, and the varietals and vineyards of our estate. In Merit, Syrah and Garnatxa bring floral notes, and Carinyena and Merlot add complexity and earthiness to the wine. The blend changes slightly vintage to vintage to bring you a true terroir expression of the minerality llicorella driven soils into your glass.

WINEMAKER NOTES

The climate conditions of 2018 resulted in an unusual Atlantic character vintage that expresses the terroir in a subtle way due to a temperate year, over average, producing smoother wines. Merlot and Syrah for this wine come from Perinet's estate vineyard Mas Vell, which is planted south of the winery with full sun exposure maximizing potential ripeness for the grapes. Garnatxa and Carinyena come from the Mas del Xes estate vineyard which is planted forming a north-facing amphitheater in front of the Montsant massif range. All batches are cold-soaked for 2 days before beginning their fermentation in stainless steel tanks. The maceration technique on the berries is used for two weeks up to twenty days to achieve the optimum flavor and gentle tannin extraction. The Syrah and Merlot are aged for more than one year in stainless steel tanks to build a rounded mouthfeel from the lees. Merit is the intent is to express fruitiness with no influence of oak, showcasing the aromas of the iron and minerality of the soil. This wine is unfinned and unfiltered to preserve the array of aromas.

—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

Ruby garnet with touches of Picota red cherry and mashed raspberries on the rim. On the nose, you'll find a beautiful explosion of strawberries and violets, wild herbs, mint and sandalwood, and crushed metamorphic rocks. On the mouth is crisp and fruity, silky mid-palate with touches of wild berries. Appealing minerality, lingering acidity, and touches of dense tannins with balsamic notes and licorice.

BLEND	35% Syrah, 20% Garnatxa, 15% Carinyena, 20% Merlot & 10% Cabernet Sauvignon
FERMENTATION	100% stainless steel
AGING	14 months in 45% French oak and 55% in stainless steel
VINEYARDS	Mas Vell & Mas del Xes
CASE PRODUCTION	20,300 bottles
ALCOHOL BY VOL	14.5%

