

"Garnatxa" D.O.C PRIORAT

Winery Notes:

Cims de Porrera was born in 1996 out of the concern for the abandonment of the centenarian and native vines in Porrera (Carinena and Grenache), which grow in soils of slate at an altitude between 350 and 600 meters in steep descents of 40%-50% and have an average production of 300-500 g of grapes per vine. The tough work conditions, combined with the low rate of return for winegrowers, forced landowners to abandon their vineyards. The initiative aimed at recuperating these vines and making high quality wines was undertaken together with the members of the local cooperative, who Cims de Porrera buys the grapes from. The result of the hard work of the Pérez family and the winegrowers that have been working this land for generations is Cims de Porrera "CLÀSSIC": a path of recognition and appreciation for what we understand as "Priorat's pure expression".

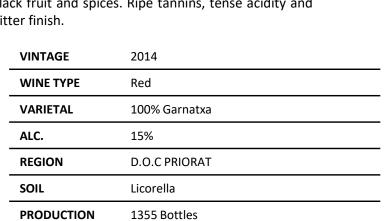
Wine Making Notes:

Harvest is done by hand using 12-kg boxes. The whole grapes are put into a wooden vat. In fermentation temperature goes up to 28°C plunging the cap every day. Total fermentation time, from the moment the grapes are put into the wooden vat until they are crushed, 25 days. 14 months in 225-litre French oak used barrels. Then, the wine is bottled and kept in the cellar for 3 years before putting it on the market.

Tasting notes:

Very expressive and enticingly deep, aromas of ripe strawberries and redcurrants, menthol, clove and cardamom. A fruit-forward character with a dark, mineral side, resulting in a nice interplay. On the palate earthy notes, menthol, watery hints, and touches of liquor-infused black fruit and spices. Ripe tannins, tense acidity and a long, slightly bitter finish.

VINTAGE	2014
WINE TYPE	Red
VARIETAL	100% Garnatxa
ALC.	15%
REGION	D.O.C PRIORAT
SOIL	Licorella
PRODUCTION	1355 Bottles





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