

"Vi de Vila Porrera Red"

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 two varieties are destemmed separately and slightly crushed. Macerations are done every 15-20 days at a maximum controlled temperature of 28°C. Both varieties are vinified separately, during the vinification we make them closed pumping daily and some of the days we make the open pumping over.

Carignan is aged for 12 to 14 months in 400L barrels. and the Garnacha is aged for 12 to 14 months in cement tank. Later it is bottled and left to rest in the cellar for 3 more years before going on the market.

Tasting notes:

Beautifully-intense aromas of red berry fruit, mineral notes and a distinct spiciness. Display a pleasantly sweet black fruited palate. Medium-bodied palate with good concentration, velvety textured and lovely rounded tannin, good acidity and freshness. Finishing long and dry.

VINTAGE	2016
WINE TYPE	Red
VARIETAL	40% Grenache and 60% Carinena
ALC.	15%
REGION	D.O.C PRIORAT
SOIL	Licorella
PRODUCTION	44000 Bottles



Cardel Wines

