



Cims de
Porrera

“Vi de Vila Porrera White”

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. All the varieties are destemmed and go directly into the press. The must is kept at 5°C for 24 hours to make racking easier. Alcoholic fermentation is done in a stainless steel tank. No malolactic fermentation. 100% in French oak used barrels. Ageing is around 8 months. Then, the wine is bottled and aged in bottles for 3 years.

Tasting notes:

Fresh with good aromatic complexity, honeyed citrus fruit aromas. Abundance of ripe fruit, pears and quince type with a bitterish minerality and good acidity, floral hints and fresh herbs in a long smooth finish.



VINTAGE	2017
WINE TYPE	White
VARIETAL	60% White Grenache, 20% White Picapoll, 15% Pedro Ximenez, and 5% other varieties.
ALC.	14,5%
REGION	D.O.C PRIORAT
SOIL	Licorella
PRODUCTION	9500 Bottles



Cardel Wines

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