LES COUSINS MARC « ADRIÀ

"L'ANTAGONIQUE"

D.O.C PRIORAT

Winery Notes:

Marc & Adria Perez are two cousins of the same age who grew up on farms and wineries. They both worked and traveled abroad in very diverse areas, but perhaps more than any other country, France with Bordeaux and the Rhone has marked them. Hence, the name of the winery and the wines: "Les Cousins" (in Catalan, it's written almost the same way).

"Les Cousins Marc & Adria" was born in the village of Porrera (Priorat). The area were they first started their experience in wine, where they grew up together and where they live today. They always wanted to begin something new from scratch, focusing on the old vines from the village of Porrera and using different types of vinification.

Wine Making Notes:

Harvest is done by hand using 12-kg boxes. The grapes are selected before getting in the winery and destemmed on a vertical press. They are slightly crushed and the must obtained is fermented in a stainless steel tank at a controlled temperature (approximately 18°C-20°C). It is then transferred and stored in stainless steel tanks until it is ready for bottling.

Tasting notes:

Intense and complex aromas with lively fruitiness, pear, apple and revealing floral notes as well as a citric touch. Complex, creamy-textured, good lively acidity nicely balancing the fruit and showing good depth of flavor.

VINTAGE	2018
WINE TYPE	Blanc de Noirs
VARIETAL	70% Grenache noir and 30% black Carinena
ALC.	14,5%
REGION	D.O.C PRIORAT
SOIL	Licorella
PRODUCTION	3800 Bottles



