

LES COUSINS
MARC & ADRIÀ

“La Sagesse”

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. The grapes are destemmed separately and kept in stainless steel tanks where they start fermenting. The Carinena is crushed and stored in 225-litre French oak barrels (new and used). The old Grenache is crushed and stored in 400-litre French oak barrels (all used). After 18 months, it's time for coupage and bottling. Once bottled, it "rests" in the cellar for 5 years before putting it on the market.

Tasting notes:

Dark mature fruits, mineral and species notes with a hint of liquor on the nose. Palate round and smooth, broad and complex with a perfect balance of acidity and dryness and good frutal weight.

VINTAGE	2015
WINE TYPE	RED
VARIETAL	60% old Grenache / 40% young Carinena
ALC.	14,5%
REGION	D.O.C PRIORAT
SOIL	Licorella
PRODUCTION	2200 Bottles



Cardel Wines

Importer & Wholesaler www.cardelwines.com – info@cardelimports.com – Tel. (407) 408-6238