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GUÍAPENÍN

SILVER

GRENACHES
DU **Monde**

2018 PERINET 1194

PRIORAT
DOQ

1194, Perinet's flagship wine, pays homage to the historical vines first planted in the region by the Carthusian monks in the village of Escaladei. For Perinet, 1194 represents the utmost quality and potential of the historical grape varieties: Garnatxa and Carinyena. This handcrafted wine is produced in limited quantities, using the finest grapes from our estate vineyards, carefully selected from the most prestigious blocks, and aged to perfection.

WINEMAKING NOTES

In 2018, one of the more temperate vintages in the recent decade, temperatures were moderate throughout the growing season, especially in summer. This moderation led to prolonged ripening and a decent crop in terms of both quality and quantity. The bunches were handpicked when very healthy, displaying excellent phenolic maturity and light tannins. Adequate average rainfall contributed to canopy development, ensuring a perfect sugar balance. These conditions contributed to a vintage driven by freshness.

1194 benefits from the floral notes of Garnatxa from the Mas Vell vineyard and the chalky, salty characteristics of Carinyena from the Pendants vineyard. These two vineyards, with vastly different mesoclimates, complement each other perfectly. The sunny side of the south-facing Mas Vell vineyard features mature vines, while Pendants boasts the steepest slopes on the Perinet estate, with some areas exceeding a thirty percent grade. These unique conditions, combined with the mineral-rich soils, contribute to the distinctiveness of the 1194 vintage.

—Antoni Sánchez-Ortiz

TASTING NOTES

The color is a medium garnet, displaying an elegant interplay of strawberry, dried blueberries, fig marmalade, and licorice, complemented by hints of maple and subtle dried leaves on the nose. On the palate, a dry, medium-bodied profile with medium (+) alcohol content balances the sweet tones of ripe forest fruits, leading to a long finish. The wine exhibits a charming complexity and a harmonious blend of the earthy notes from Carinyena and the floral aroma of Garnatxa. Additionally, the palate brings forth the characteristics of the dry and rocky soils of Priorat, contributing to a diverse array of refined tannins.

BLEND	53% Garnatxa, 36% Carinyena, 11% Syrah
FERMENTATION	100% stainless steel tank
AGING	16 months in 100% new French oak in demi muid barrels
VINEYARDS	Mas Vell and Pendants
EXPOSURE	South West & East
CASE PRODUCTION	4,000 bottles
ALCOHOL BY VOL	15.5%

Priorat

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