



PERINET

MERIT 2017

PRIORAT
DOQ

WINEMAKERS NOTES

Merit is an expression of Licorella, the Priorat soil in the glass. A blend from Syrah and Garnatxa which brings the floral notes and Carinyena and Merlot to add complexity and earthiness to the wine. The grapes are handpicked relatively early, the first of them reaching peak fruitiness in the warm days of summer. All batches are cold-soaked for 5 days before beginning their fermentation in stainless steel tanks. The carbonic maceration technique on the berries is used for 20 days to achieve optimum flavour and gentle tannin extraction. The wine is aged for more than one year in stainless steel tanks to build a rounded mouthfeel from the lees. The intent is to express fruitiness with no influence of oak, showcasing the aromas of the iron and minerality of the soil. This wine is unfinned and unfiltered to preserve the array of aromas.

—Antoni Sànchez-Ortiz

VINEYARD NOTES

The Merlot and Syrah for this wine come from Perinet's estate vineyard Mas Vell, which is planted south of the winery with full sun exposure maximizing potential ripeness for the grapes. Mas Vell sits at a higher elevation which allows for open canopy exposure and cooling winds to retain acidity in the grapes. The Garnatxa and Carinyena come from the Mas del Xes estate vineyard which is planted behind the winery and forms a natural amphitheatre near the base of the Montsant massif range. The extreme climate conditions of 2017 resulted in a slightly fresher vintage that expresses the terroir, unlike in previous years.



ABOUT THE WINERY

The rugged Montsant massif of Catalonia defines the Priorat both visually and viticulturally. Its imposing, sheer walls dominate a landscape of slate hills formed over the millennia. The vines burrow through crumbled rock for water. Paired with hot, arid summers and Mediterranean breezes, these are the conditions where traditional Garnatxa and Carinyena find their highest potential. With active viticulture dating to the 12th Century, the Priorat is as Old World as it gets. As the premier destination winery in the region, Perinet honours that history and infuses it with New World leadership and innovation.

COLOR	Robe garnet with touches of red geranium and mashed raspberries on the rim
ON THE NOSE	Beautiful explosion of macerated strawberries with tulips, red currant, wild herbs, thyme and crushed metamorphic rocks
ON THE PALATE	Light, crisp and fresh entrance evolving into a silky mid-palate with touches of dark cherries. Crispy minerality, lingering acidity and touches of dense tannins with balsamic notes and liquorice
BLEND	35% Syrah, 25% Garnatxa, 20% Carinyena & 20% Merlot
FERMENTATION	100% stainless steel
AGING	14 months, aged on lees in stainless steel tanks
VINEYARDS	Mas Vell & Mas del Xes
CASE PRODUCTION	1,891 cases 22,700 bottles
ALCOHOL BY VOL	16%