



COSTERS DEL PRIORAT

Pissarres

VINTAGE: 2017

GRAPE(S): 60% Garnatxa (Grenache), 40% Samsó (Carignan or Mazuelo)

COUNTRY: Spain

APPELLATION: Catalunya, Priorat DO

VINEYARD: N/A

ACIDITY: pH 3.56

ALCOHOL: 14.5%

STYLE: Full-bodied, fruity and mineral.

FOOD PAIRINGS: Grilled meats, lamb, beef, Iberian pork, risotto.

THE DOMAINE: Located in the heart of Les Solanes in El Molar, this winery is built on the site of a mine dating back to the 19th century. Priorat is made of old and dark stones, an irregular combination of hills and ravines buffeted by the intense sun and the northerly Cierzo wind. Winemaker Jose Mas has found the right balance between farming tradition and Mediterranean nature, spending his days between vines, slopes, slate rocks and bottles. A balance of fruit and minerality, the Samsó and Garnacha grapes grow in partnership with this rugged centre and the regions warm south. From their juice, the flagship wine Pissares encompasses the full personality of the region and is the benchmark of the Costers del Priorat personality.

VITICULTURE AND VINIFICATION: Vegan and sustainably farmed. Traditional Gobelet system from plant density of 3,000 to 3,500 vines per hectare. The wine is made in stainless steel tanks of 3,000 and 5,000 litres, and a small part in cement vats. The varieties are vinified separately to get the maximum expression of each grape. The aging is carried out for 12 months in French oak barrels of 225 and 500 litres. Part of the barrels are new, some are two years old. The malolactic fermentation occurs spontaneously within the barrels.

VINTAGE DETAILS: A very hot, early-ripening vintage similar to what was experienced in many parts of western Europe this year. Yields were lower due to a strike of frost in early spring, and much of the summer experienced drought conditions. Harvest came early resulting in healthy, very concentrated, small grapes with thick skins. The wines are explosively fruity and are drinking well young.

TASTING NOTE: An elegant expression, full-bodied but light on its feet. Red and dark fruit, earth, cedar and sweet baking spices. Subtle, well-integrated oak.

PERSONAL NOTES: