

PERER.

DOQ PRIORAT
Single vineyard wine



The wine

Perer is a single vineyard wine that shows the purest essence of the Perer area, located in the town of Porrera in the DOQ Priorat. It is about calling wine by its name, by the place from which it comes.

The Single vineyard category tightens the angle to seek an even purer essence, a feature linked to the most defined terrain, geology and microclimate. It is a hedonistic wine. A wine that means pleasure, satisfaction, appetite, desire.

Tasting notes



Wine with high color intensity. Cherry red with violet nuances.



The nose is aromatically intense, showing very ripe and candied fruit that is balanced in perfect harmony with the spicy character and a very light creaminess that the barrel gives it, adding a fresh vegetal final touch characteristic of the typicality of Carignan.



In the mouth the entry is delicious and sweet. Great volume, a good structure and a largely silky tannin that coexists with a lively tannin with enough vigor to give the wine life in the bottle. It is fresh, and with very balanced acidity. It is long, with great aromatic and gustatory persistence, typical of great wines.

Technical data

Wine type: Red wine

DO: DOQ Priorat.

Varieties: 100% Old Carignan vines (1959)

Vinification and aging: Harvested by hand using little boxes of 12 kg. Fermentation in small stainless steel tanks controlling temperature.

Aged in 300l French oak barrel for 14 months.

Organic farming. Regenerative viticulture.

Soil: Llicorella.

Climate: Typically coastal Mediterranean with some climate trends continental Mediterranean

Serving temperature: 14-16 °C. Decanting is recommended

Alcohol level: 14,5 % vol.

Limited Production: 430 bottles

Pairing

Red meats, cheese, stews and mountain rice

