

NOSTER

INICIAL

Vintage: 2013

Appellation: D.O.Q. Priorat, Spain

Blend: 70% Grenache, 25% Carignan, 5% Cabernet Sauvignon

Vineyard: 11 to 40 year old vines planted on one of Priorat's oldest vineyards.

Soil: *Llicorella* rocks, typical of the DOQ Priorat.

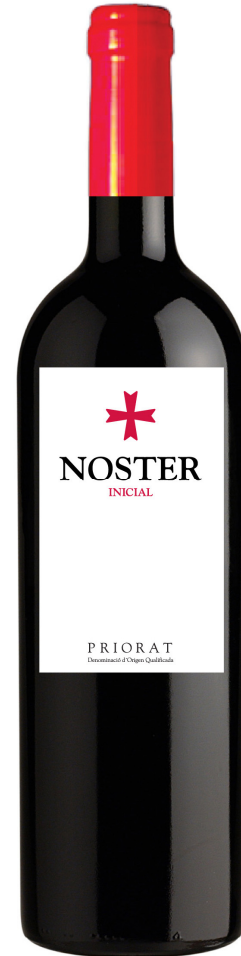
Alcohol: 14.5%

Winery: La Perla del Priorat

Winemaker: Montserrat Cereceda

Winemaking Notes: 50% of the wine is aged in French oak barrels for 12 months. The other half remains in stainless steel tanks in order to keep freshness and is integrated with the oak aged wine at the end of this 12 month period.

Tasting Notes: Intense cherry red color. Complex aromas of red fruits with layers of plums and figs, beautifully integrated with chocolate and vanilla. Full bodied, complex, with persistent mature tannins.



La Perla Del Priorat is one of Priorat's oldest wineries. Founded in the 15th century by the Carthusian monks of Scala Dei. Making outstanding wines is La Perla's way of respecting and honoring the rich tradition and history of this land. Priorat is one of the driest regions of Spain, with an average rainfall of 300 mm per year. With no irrigation, our vines are forced to seek water deep into the layers of Licorella stones. These typical Priorat stones, composed of layers of porous schist and very rich in iron, allow the vine's roots to penetrate and find humidity tens of meters underground, forcing our vines to have a very limited production (1.1 kg per vine). The north-east dry wind from the center of Spain prevents pests, especially during harvest. We are therefore able to avoid most chemical treatments on our vines.