

N O S T E R T E M P L A R I

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. This typical Priorat stones are composed of layers of porous schist, very rich in iron and easy for the vine's roots to penetrate and find humidity tens of meters underground. These conditions force 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 that could affect the grapes in a humid environment, especially during the harvest.

We are therefore able to avoid unnecessary chemical treatments on our vines.

Vintage: 2006

Appellation: D.O.Q. Priorat, Spain

Blend: 60% Grenache, 25% Carignan, 10% Cabernet Sauvignon, 5% Syrah.

Vineyard: 11 to 60 year old vines planted on one of Priorat's oldest vineyards. 3,500 vines/hectare. 1kg/vine yield.

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

Alcohol: 14.5%

Winery: La Perla del Priorat

Tasting Notes: Dark cherry red color. Intense aromas of red mature cherries, black currants and figs. Layers of cacao, mature tobacco and mild spices. Full-bodied and well-balanced with mature tannins and multiple layers of flavors slowly evaporating in a long elegant finish.

Winemaking Notes: This blend is made entirely out of the free run (juice obtained before pressing). The grapes are hand picked and selected again at a sorting table before destemming and fermentation. About 80% of the wine is oak aged in new French oak (Allier forest-Cadus & Demptos) 300lts. Barrels. The rest stays in stainless steel tanks during the aging period. Through this process the wine achieves the desired balance between the components imparted by the oak and the fresh fruit characteristics of the grapes.

Ratings: **92** pts. The Wine Advocate, #200 APR 2012 - Neal Martin

The nose is well-defined, with raspberry, wild strawberry and a scent of wild heather. The palate is medium-bodied with supple tannins and fine harmony, offering peppercorns and clove towards the finish, which demonstrates great focus and linearity. This is an upstanding, classic Priorat that will age superbly. Drink 2014-2025+. La Perla del Priorat was one of the unexpected surprises during my visit to Priorat. One of the region's oldest wineries, having been founded by Carthusian monks in the 15th century, it was at one time apparently surrounded by up to 90,000 vines. Surely they were not all for ceremonial purposes? It was abandoned in the early 20th century, whereupon it was acquired by Count Pirenne who founded the winery in 1998 and set about resurrecting the vineyard that is presently dry-farmed and green-harvested.

