

N O S T E R

TEMLARI

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: 2007

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: **90** pts. The Wine Advocate, #211 FEB 2014 - Luis Gutierrez

The 2007 Noster Templari is a blend of 60% Garnacha, 25% Carinena, 10% Cabernet Sauvignon and the rest Syrah aged in new and used barrels for one year. It shows signs of its age in the color and the tertiary nose, which mixes aromas of cured meats, leather, incense and Mediterranean herbs with ripe black cherries, coming through as very clean over all. The palate is medium-bodied, fresh and also clean, approachable, with polished tannins and a long aftertaste. A good Mediterranean blend, ready to drink. Drink now-2016.

