

DESTÍ

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Viticultura Extrema

2016

MERVM ⊕ PRIORATI

MERVM ⊕ PRIORATI
VITICULTURA HEROICA

Wines shaped by the land

DESTÍ 2016

The infinite gestures of heroic viticulture that have nobly impregnated an extremely difficult and yet grateful terroir. The heartbeat, purity, freshness, soul and wildness of El Priorat unfold with all their nuances.



Designation of Origin D.O.Q. Priorat

Grape varieties 60% red grenache, 30% carignan, 10% syrah.

Vintage 2016 Rainy spring until June, with a positive development of the lifecycle of the grapevines and optimally budding until the flowering. This vintage stands out for a dry summer and autumn. The scarce rainfall at the beginning of autumn led to the desired ripeness and good health of the grapes. This 2016 has brought us elegant, complex and fruity wines; with the body and structure that characterizes them.

2016 Harvest From September 17th to October 19th. Grapes sourced from our Merum Priorati estate located in Porrera. Harvested by hand in 20 kg boxes.

Vinification All the harvested grapes are destemmed, led to macerate and fermented at a controlled temperature in stainless-steel vats. After three weeks with manual pumping over, grapes are gently pressed using a pneumatic horizontal press and are devatted by gravity. Once pressed, the wine is transferred to 500 l medium toast barrels, new and of second use. After malolactic fermentation, the wine ages for 18 months in the same barrels, after which it is blended and bottled. DESTÍ 2016 is neither filtered nor fined and evolves in bottle for a long period of time before being released from the winery.

Tasting notes Intense dark-cherry red in colour with a garnet rim. Complex on the nose with aromatic notes of red fruit, especially raspberries and redcurrants, spicy tones and a backdrop of cassis. It gives a balsamic taste across the palate, with hints of sloe and pomegranate. Elegant and silky, it is well balanced with sweet, rounded tannins that lead to a smooth, lingering finish.

Food pairing DESTÍ 2016 is the perfect match for lean dishes such as *coca de trempó* (Majorcan vegetable flatbread) with langoustines; wood-fired roasted turbot with potato gratin; and cured ham. It is also ideal for accompanying grilled red meats basted with aromatic herbs.

Serving Best served at between 15 to 17 °C.

Storing We recommend storing DESTÍ in a horizontal position, avoiding direct light, in a place with a constant temperature of between 10 and 17 °C. DESTÍ 2016 will become more complex over time and has an optimal ageing potential of ten years.

Technical characteristics:

Ages of vines 13–20 years

Yield 3,800 kg/ha

Bottles produced 10,500 bottles

Analytical data:

Alcohol content 15.5% vol

Total acidity (tartaric acid) 5.4 g/L

Residual sugar 0.53 g/L

DESTÍ 2016

Subarea 'Vila de Porrera' The Merum Priorati winery is found in Porrera, a village situated in the east of the D.O.Q. Priorat, in the cold part of the designation of origin. Its location is closely determined by the terrain and the presence of the Cortiella, the tributary of the Siurana river.

Climatology DESTÍ originates from a land sheltered from the cold northerly winds, which are blocked thanks to the majestic Montsant massif and caressed at night by the south-westerly winds that help the grapes to recover from the diurnal heat. Thanks to its altitude and proximity to the sea, these climatic characteristics place Merum Priorati in the fresh subzone of the D.O.Q. Priorat.

Vine training Horizontal vine training (Cordon Royat and Double Royat). Shoot growth along vertical trellising.

Soil The rocky, slate soil, which is very poor in organic matter, makes for low-vigour, low-yield vines. The laminated bedrock means the vines develop deep roots. Both factors help the vines endure the stress of summer and lead to a perfect, progressive ripening of the grapes. Merum Priorati has various kinds of llicorella or llacorella (slate) from different geological periods. This slate is responsible for the fine, fresh, elegant wines in our collection.



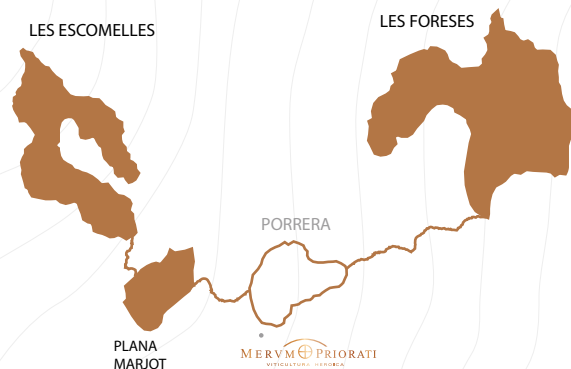
Carboniferous slate, a rough llicorella created from compacted sand during the Carboniferous period (around 300 million years ago) which predominates in Les Foreses.



Devonian slate, a highly laminated, crumbly llicorella that is only found in a few areas of Porrera, specifically at our estates Les Escomelles and La Plana Marjot. This second kind is made up of dark slate formed from compacted lakebeds during the Devonian period (around 400 million years ago), hence its alternative name, llacorella, from the Catalan word for lake, "llac".

MERUM PRIORATI ESTATES

Location Property of 112 ha in Porrera, located in the south of Catalonia, 150 km southeast of Barcelona. A total of 25 ha of vines are located on *costers* or steep slopes with terraces, distributed along the three estates Les Foreses, Les Escomelles and La Plana Marjot.



DESTÍ: AWARDS

Destí 2016: Gold Medal at Sakura - Japan's Women's Wine Award 2019 (Japan)
Destí 2015: Gold Medal at Decanter World Wine Awards 2018 (United Kingdom)
Destí 2015: Gold Medal at Mundus Vini 2018 (Germany)
Destí 2015: 91 points at 100% Blind Tasted by Andreas Larsson, Best Sommelier of the World 2007 (Sweden)
Destí 2014: Gold Medal at Gilbert & Gaillard 2017 (France)
Destí 2014: Double Gold Medal at Sakura - Japan's Women's Wine Award 2017 (Japan)
Destí 2013: Gold Medal at Grenaches du Monde 2016 (France)