

DESTÍ

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Viticultura Extrema

2015

MERVM ⊕ PRIORATI

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VITICULTURA HEROICA

Wines shaped by the land

DESTÍ 2015

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 55% red grenache, 35% carignan, 10% syrah.

Vintage 2015 Spring was notable for a dry April and May with the first rains arriving with the blossoms and at the moment at which the grapes become correctly defined. Summer was typically Mediterranean with little water and was, generally, hot. There were two significant heat waves at the beginning and at the end of summer, preceded by episodes of rain that contributed to the grapes reaching optimal ripeness and a high quality harvest. In general it was a warm year, which yielded wines that are fruity and elegant at the same time as powerful and well structured.

2015 Harvest Harvested between September 14th and October 13th. Grapes sourced from our Merum Priorati estate situated in Porrera. Harvested by hand in 20 kg boxes.

Vinification All the harvested grapes are destemmed and fermented/macerated at a controlled temperature in stainless-steel vats. After four weeks with manual pumping over, they 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 of a first and second use. After malolactic fermentation, the wine ages for 18 months in the same barrels, after which it is blended and bottled. DESTÍ 2015 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 berries, especially raspberries and redcurrants, balanced by spicy tones against a backdrop of cassis. It has 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 2015 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 Uncork and decant half an hour before drinking. Best served at between 15 to 17 °C.

Storing We recommend storing DESTÍ 2015 in a ventilated space, away from direct sunlight, with a constant temperature of between 10 and 17 °C. The bottle should be stored at an angle to keep the cork damp. DESTÍ 2015 will become more complex over time and can be kept for up to ten years.

Technical characteristics:

Ages of vines 13–17 years
Yield 3,800 kg/ha
Bottles produced 10,500 bottles

Analytical data:

Alcohol content 16% vol
Total acidity (tartaric acid) 6.2 g/L
Residual sugar 0.7 g/L



DESTÍ 2015

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 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 103 ha in Porrera, located in the south of Catalonia, 150 km southeast of Barcelona. A total of 20.5 ha of vines worked as costers and terrasses, distributed along the three estates Les Foreses, Les Escomelles and La Plana Marjot.



DESTÍ: AWARDS

Destí 2014: 9.00 points at La Guia de Vins de Catalunya 2018 (Catalonia)
Destí 2014: Silver Medal at Decanter World Wine Awards 2017 (United Kingdom)
Destí 2014: Gold Medal at Gilbert & Gaillard 2017 (France)
Destí 2014: Double Gold Medal at Japan Women's Wine Awards 2017 (Japan)
Destí 2013: Silver Medal at Decanter Asia Wine Awards 2016 (Hong Kong)
Destí 2013: Silver Medal at Decanter World Wine Awards 2016 (United Kingdom)
Destí 2013: Gold Medal at Grenaches du Monde 2016 (France)