

INICI 2014

Root and land. Expression of a strong, complex and compelling character.
The friendly encounter that opens the doors to a fascinating world into the essence of Priorat.



APPELLATION OF ORIGIN
PRIORAT D.O.Q.

GRAPE VARIETIES
55% Garnacha negra (Grenache), 15% Cariñena or Samsó (Carignan), 15% Cabernet Sauvignon, 10% Merlot, 5% Syrah.

TASTING NOTES
Brilliant, clean, and cherry red in color with a cardinal-red rim. The nose is rich with red fruit, bringing raspberries and red currants to mind, with notes of aniseed. Fresh and fruity on entry, red fruit once again comes to the fore, this time blended with echoes of vanilla from its brief stint in oak. It is well balanced and its mature, velvety tannins usher in a long, elegant finish.

FOOD PAIRING
Its striking freshness and medium aromatic intensity make INICI 2014 the perfect wine to accompany partridge with truffles and wild mushrooms, duck breast with sweet potato and grape sauce, a selection of artisan cheeses.

SERVING
Uncork and decant about two hours before drinking. Best served at 15 to 17 °C.

STORING
We recommend INICI 2014 to be storage horizontally and in a place with constant temperature and humidity, avoiding direct lighting. It has a potential ageing in bottle for up to five years. This time will enhance the roundness of the wine and will enhance its velvety palate.

SOIL
The rocky soil called locally “licorella or lacorella”, very poor in organic matter, makes for low-vigor, low-yield vines. The laminated bedrock means the vines’ roots grow down as far as 15 meters. Both factors help the vines endure the summer stress better and lead to an ideal, progressive ripening of the grapes.

2014 HARVEST
Vintage 2014 stands out for a rainier and warmer than normal spring, the vine had a good bud break and the grape fruit setting was perfect. Despite the summer was dry, drought stress was avoided thanks to the mild temperatures that provided a great sanitary state. The grapes arrived to the ripening period in optimum conditions. The late varieties came early because autumn was warmer and rainier than usual too. The 2014 has been a cool year that has given place to smarter and aromatic wines than usual and alcoholic degrees slightly lower.

VINE TRAINING
Horizontal training (Cordon de Royat and double Royat). Shoot growth along vertical trellising.

VINIFICATION
Grapes sourced from our own vineyards. Harvesting by hand in 20-kilo cases. All the harvested grapes are destemmed. Fermented/macerated at a controlled temperature in stainless-steel vats. Maceration for three weeks. Gently pressed using a pneumatic horizontal press. Malolactic fermentation in 225-liter oak barrels. Ageing for 8–12 months, after which the wine is blended and bottled. INICI 2014 is neither filtered nor fined. Each bottle ages for several months in the cellar before being released.

TYPE OF OAK
100% French oak, medium toast and of a second and third use.

AGE OF VINES	YIELD	BOTTLES PRODUCED
9–16 year-old	4,300 kg/ha	40,000 bottles
ALCOHOL CONTENT	TOTAL ACIDITY (TARTARIC ACID)	RESIDUAL SUGAR
15% vol	5.8 g/l	1 g/l