

INICI

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Viticultura Extrema

2015

MERVM ⊕ PRIORATI

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VITICULTURA HEROICA

Wines shaped by the land

INICI 2015

Roots and land. A firm expression of character that is complex and captivating. A pleasant encounter that opens the doors to a fascinating world and allows us to delve into the essence of the Priorat.



Designation of origin D.O.Q. Priorat

Grape varieties 55% red grenache, 15% cabernet sauvignon, 15% carignan, 10% merlot, 5% 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. It 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 three 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 225 l medium toast French oak barrels of second, third and fourth use. After malolactic fermentation, the wine ages for 12 months before being blended and bottled. INICI 2015 is neither filtered nor fined and each bottle ages for a minimum of 6 months before being released from the winery.

Tasting notes A bright, clean cherry red colour, with a purple rim. The nose is rich with red fruit, bringing raspberries and redcurrants to mind, with notes of aniseed and balsamic. Fresh and fruity on entry, balanced across the palate, red fruit once again comes to the fore, blended with echoes of vanilla from its stint in oak. It's mature, velvety tannins usher in a long, elegant finish.

Food pairing Its freshness and medium aromatic intensity make INICI 2015 the perfect wine to accompany partridge with truffles and wild mushrooms; duck breast with sweet potato and grape sauce; dishes made with free-range eggs; or a selection of artisan cheeses.

Serving Uncork and decant half an hour before drinking. Best served at between 15 and 17 °C.

Storing We recommend storing INICI 2015 in a horizontal position in a place with constant temperature and humidity, avoiding direct light. It has an aging potential for up to five years, which will enhance the roundness of the wine and its velvety palate.

Technical characteristics:

Age of vines 10–17 years
Yield 4,800 kg/ha
Bottles produced 60,000 bottles

Analytical data:

Alcohol content 15% vol
Total acidity (tartaric acid) 6.0 g/L
Residual sugar 1.4 g/L

INICI 2015

'Vila de Porrera' subarea 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 INICI 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.



INICI: AWARDS

Inici 2014: 9.10 points at La Guia de Vins de Catalunya (Catalonia)

Inici 2014: 90 points at Guía Peñín 2018 (Spain)

Inici 2014: Silver Medal at Decanter World Wine Awards 2017 (United Kingdom)

Inici 2014: Gold Medal at Gilbert & Gaillard 2017 (France)

Inici 2014: Gold Medal at Japan Women's Wine Awards 2017 (Japan)

Inici 2013: 9.41 points at La Guia de Vins de Catalunya 2016 (Catalonia)

Inici 2013: Gold Medal at Mundus Vini 2015 (Germany)

Inici 2013: Silver Medal at Decanter Asia Wine Awards 2016 (Hong Kong)