



DESTÍ

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Viticultura Extrema

2016

MERVM ⊕ PRIORATI

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VITICULTURA HEROICA

Wines shaped by the land

DESTÍ SOLS GARNATXA 2016

The pure and elegant expression of our grenaches to describe the essence of Priorat. Heartbeat, freshness, delicacy and soul unfold with all their nuances.

Designation of Origin D.O.Q. Priorat

Grape varieties 100% red grenache

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 estates Les Escomelles and La Plana Marjot 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 of 23 i 25°C in stainless-steel vats. After thirty to forty days with manual pumping over, grapes are gently pressed using a pneumatic horizontal press and are devatted by gravity. Once pressed, 66% of the wine is transferred to 500 L oak barrels of first and second use and 34% of the wine in new 225 L oak barrels. After malolactic fermentation, the wine ages for 18 months in the same barrels, after which it is blended and bottled. DESTÍ SOLS GARNATXA is neither filtered nor fined and evolves in bottle for a long period of time before being released from the winery.

Tasting notes Medium to light cherry colour, DESTÍ SOLS GARNATXA is Grenache's pure expression. Complex on the nose with predominating aromatic notes of red fruit and backdrop hints of black pepper. Delicate and intense across the palate, it is very fruity (black and red fruit with hints of liquorice) and fresh, showing minerality and good acidity. Elegant and rounded tannins.

Food pairing DESTÍ SOLS GARNATXA is very versatile and guarantees harmony with many dishes, specially those cooked with meat, such a beef, roasted lamb and white meat in sauces. Funghi risotto and cheeses are a perfect match.

Serving Best served at between 15 to 17 °C.

Storing We recommend storing the wine in a horizontal position, avoiding direct light, in a place with a constant temperature of between 10 and 17 °C. DESTÍ SOLS GARNATXA will become more complex over time and can be kept optimally for up to seven years.

Technical characteristics:

Ages of vines 21 years
Yield 3,800 kg/ha
Bottles produced 917 bottles

Analytical data:

Alcohol content 15.5% vol
Total acidity (tartaric acid) 5.3 ±0.2 g/L
Residual sugar 0.61 g/L



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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 SOLS GARNATXA 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.

