

INICI

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Viticultura Extrema

2016

MERVM ⊕ PRIORATI

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VITICULTURA HEROICA

Wines shaped by the land

INICI 2016

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% carignan, 15% syrah, 15% cabernet sauvignon

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 225 l medium toast French oak barrels of second, third and fourth use. Whilst ageing, the wine does malolactic fermentation in the same barrel where it stays during 12 months before being blended and bottled. INICI 2016 is neither filtered nor fined and each bottle ages for a minimum of 6 months before being released from the winery.

Tasting notes Bright, clean cherry red colour with a purple rim. The nose is rich with red fruit, bringing raspberries and redcurrants to mind, with mineral notes. Fresh and fruity on entry, lingers creamy on the palate. Balanced, red fruit comes once again 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 makes INICI 2016 the perfect wine to accompany partridge with truffles and wild mushrooms; duck breast with sweet potatoes and grape sauce; dishes made with free-range eggs; or a selection of artisan cheeses.

Serving Best served at between 15 and 17 °C.

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

Technical characteristics:

Age of vines 13–20 years
Yield 4,800 kg/ha
Bottles produced 55,000 bottles

Analytical data:

Alcohol content 15% vol
Total acidity (tartaric acid) 5.7 g/L
Residual sugar 1.2 g/L

INICI 2016

'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 that is sheltered from the cold northerly winds by 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 estate.



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.



INICI: AWARDS

Inici 2016: Gold Medal at Sakura - Japan Women's Wine Award 2019 (Japan)
Inici 2015: Gold Medal at Concours Mondial De Bruxelles 2018 (China)
Inici 2015: Gold Medal at Mundus Vini 2018 (Germany)
Inici 2015: 93 points at 100% Blind Tasted by Andreas Larsson, Best Sommelier of the World 2007 (Sweden)
Inici 2014: Gold Medal at Mondial des Vins Extrêmes 2017 (France)
Inici 2014: Gold Medal at Gilbert & Gaillard 2017 (France)
Inici 2014: Gold Medal at Sakura - Japan Women's Wine Award 2007 (Japan)
Inici 2013: Gold Medal at Mundus Vini 2015 (Germany)
Inici 2013: 9.41 points at La Guia de Vins de Catalunya 2016 (Catalonia)