

INICI 2021

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 2021 The 2021 harvest was favorable both in quality and quantity of harvested grapes. Despite challenges such as the pandemic and the effects of the weather, this year has been characterized by unusual events, such as an intense snowfall in January and rain during the harvest. Despite setbacks, the vineyard thrived in a normal spring and initially dry summer. The early harvest rains slowed down ripening, but the return to Mediterranean weather in mid-September benefited the harvest, which extended until late October. These atypical weather events have shown to have a greater impact on the quantity rather than the quality of the grapes.

2021 harvest It began early September with the variety Syrah and ended on October 13 with the Cabernet Sauvignon. Grapes from the Mervm Priorati vineyards located in the town of Porrera. Harvested by hand and picked 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 2021 is neither filtered nor fined and each bottle ages for a minimum of 6 months before being released from the winery.

Tasting notes Deep cherry red wine. On the nose, bonfire stone emerges, which gives it minerality, along with nuances between floral and balsamic and aniseed fruits. In the mouth it has a fresh, very elegant and fine mineral entry. Lots of fresh red fruit, raspberry and pomegranate. Well balanced, elegant and round. Creamy and complex with smoky nuances from aging in the barrel. Inici shows itself as a great Priorat that stands out for its kind intensity, elegance and purity.

Food pairing Its freshness and medium aromatic intensity makes INICI 2021 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 19–25 years
Yield 4,500 kg/ha
Bottles produced 15,400 bottles

Analytical data:

Alcohol content 14,85% vol
Total acidity (tartaric acid) 6,1 g/L
Residual sugar 1,5 g/L