

INICI 2020

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 2020 The 2020 vintage was classified as excellent for its quality and the health status of the grapes. However, the abundant rain in the vineyard and the excess humidity in combination with the mild temperatures created the perfect environment for the development of one of the fungal diseases: mildew. At Mervm Priorati mildew affected a good part of our vines at the time of flowering and, as a result, a significant part of the vines did not bear fruit. The grape harvest in 2020 was therefore very poor.

2020 harvest It began on September 19 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 2020 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 there are aromas of candied cherry such as vintage fruit, pastries, burnt sugar and also notes of coffee caramel with a subtle background of bonfire stone that gives it minerality. On the palate it begins with a first fresh and elegant mineral entrance to increase its presence from mid-mouth the wine becomes more intense and enveloping. Lots of red fruit presence of raspberry and pomegranate sitting on a creamy pillow of coffee caramel. Long aftertaste and silky touch. Inici 2020 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 2020 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. More morish than INICI 2020.

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 15,5% vol
Total acidity (tartaric acid) 6,4 g/L
Residual sugar 1,1 g/L