MERVM PRIORATI
VITICULTURA HEROICA

INICI 2022

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 2022. The 2022 harvest was moderate in rainfall, but well-distributed. Despite a dry winter, the autumn reserves of 2021 helped the vines. The spring was favorable in terms of vigor and flowering, with warmer temperatures towards the end. The rains in June and July eased the summer heat, allowing the grape ripening to resume normally. The 2022 harvest was noted for being very healthy, less productive, and highly concentrated.

2022 harvest It began the second week of 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 2022 is neither filtered nor fined and each bottle ages for a minimum of 6 months before being released from the winery.

Tasting notes. In the nose, aniseed, red fruit, and balsamic notes emerge, reminiscent of eucalyptus leaves. There are also subtle hints of burnt egg yolk, thanks to the complexity brought by aging in oak barrels. The wine is balanced on the palate, offering an intense entry of fresh forest fruits. Its tannins are creamy and fine, with a long and elegant finish.

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 ºC.

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 23-28 years
Yield 4,500 kg/ha
Bottles produced 59.641 bottles

Analytical data:

Alcohol content 15,5% vol
Total acidity (tartaric acid) 6,2 g/L
Residual sugar 1,5 g/L