

# N O S T E R

## I N I C I A L

La Perla Del Priorat is one of Priorat's oldest wineries. Founded in the 15th century by the carthusian monks of Scala Dei. Making outstanding wines is La Perla's way of respecting and honoring the rich tradition and history of this land. Priorat is one of the driest regions of Spain, with an average rainfall of 300 mm per year. With no irrigation, our vines are forced to seek water deep into the layers of Licorella stones. This typical Priorat stones are composed of layers of porous schist, very rich in iron and easy for the vine's roots to penetrate and find humidity tens of meters underground. These conditions force our vines to have a very limited production (1.1 kg per vine). The north-east dry wind from the center of Spain prevents pests that could affect the grapes in a humid environment, especially during the harvest.

We are therefore able to avoid unnecessary chemical treatments on our vines.

**Vintage:** 2008

**Appellation:** D.O.Q. Priorat, Spain

**Blend:** 70% Grenache, 25% Carignan, 5% Cabernet Sauvignon

**Vineyard:** 11 to 40 year old vines planted on one of Priorat's oldest vienyards.

**Soil:** *Llicorella* rocks, typical of the DOQ Priorat.

**Alcohol:** 14.5%

**Winery:** La Perla del Priorat

**Winemaking Notes:** 50% of the wine is aged in French oak barrels for 12 months. The other half remains in stainless steel tanks in order to keep freshness and is integrated with the oak aged wine at the end of this 12 month period.

**Tasting Notes:** Intense cherry red color. Complex aromas of red fruits with layers of plums and figs, beautifully integrated with chocolate and vanilla. Full bodied, complex, with persistent mature tannins.

**Accolades:**

Noster Inicial 2004: **90** pts. The Wine Advocate

Noster Inicial 2005: **89** pts. The Wine Advocate

Noster Inicial 2007: **91** pts. The Wine Advocate

