

N O S T E R S A N T S

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: 2006

Appellation: D.O.Q. Priorat, Spain

Blend: 55% Grenache, 35% Carignan, 10% Cabernet Sauvignon.

Vineyard: 11 to 100 year old vines planted on one of Priorat's oldest vineyards. 3,000 vines/hectare. 0.5kg/vine yield.

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

Alcohol: 14.5%

Winery: La Perla del Priorat

Tasting Notes: Complex and intense aromas of mature cherries, blackberries and raspberries, perfectly integrated with notes of cacao, caramel, almonds and nutmeg. Full-bodied, silky and round, with powerful fruit and mature tannins. Multiple complex layers of flavors and a very long and elegant finish.

Winemaking Notes: This blend is made entirely out of the free run (juice obtained before pressing). The grapes are hand picked and selected again at a sorting table before destemming. Fermented and aged for 18 months in new French oak (Allier forest-Cadus & Demptos), extra fine grain, 300lts barrels. Bottle-aged for a minimum of 4 years at La Perla's underground cellar.

Ratings: **93** pts. The Wine Advocate, #200 APR 2012 - Neal Martin

The maiden 2006 Noster Sants includes a parcel of 60-year-old Cabernet Sauvignon, aged in oak for between 12 and 14 months. It has a ripe, southern Rhone-like bouquet with white pepper sprinkled over red berry fruits, along with touches of dill, fennel and thyme. The palate is medium-bodied with gamey red fruit on the entry. The tannins are firm and lend it great structure, which superbly builds towards the surprisingly understated, elegant finish. Drink 2014-2025+

La Perla del Priorat was one of the unexpected surprises during my visit to Priorat. One of the region's oldest wineries, having been founded by Carthusian monks in the 15th century, it was at one time apparently surrounded by up to 90,000 vines. Surely they were not all for ceremonial purposes? It was abandoned in the early 20th century, whereupon it was acquired by Count Pirenne who founded the winery in 1998 and set about resurrecting the vineyard that is presently dry-farmed and green-harvested.

