



NOSTER

La Perla del Priorat

La Perla Del Priorat, one of Priorat's oldest wineries, was founded by the Carthusian monks of Scala Dei in the 15th century. Originally named Mas dels Frares, the property was abandoned for almost a century, until the Pinne family acquired it, restored it and gave it its current name in 1998. The winery is in El Molar, on the southwest border of Priorat, just 40 km from the Mediterranean.

Priorat is a DOQ (Denominacio de Origen Qualificada) which is the highest quality classification in Catalonia (Eastern Spain), and one of only two wine regions in Spain to qualify as DOC, the highest qualification in Spain.

The region has a Mediterranean climate and enjoys several different micro-climates, with a marked contrast between the valleys and the higher areas. The Montsant Mountains protect the region from cold northern winds and allow the warm eastern Mistral winds from the Mediterranean. The north east dry wind from the center of Spain prevents pests, especially during the harvest. Summers are long and dry (max. 35°) and the average annual rainfall is 500 mm.



The soil is of volcanic origin with a base of Licorella, a reddish and black slate with small particles of mica, which reflects the sunlight and conserves heat. The topsoil is about 50cm thick and formed of decomposed slate and mica. Without irrigation (dry farming), the vines are forced to dig deep underground for water, nutrients and minerals. This naturally reduces the vine's yield down to 1.1 kg per vine, confers unique characteristics to the wines, and keeps the vines firmly anchored during the strong winds and storms which are common to the area.

The main grape varieties planted in La Perla are Grenache, Carignan, Syrah and Cabernet Sauvignon. They also have small lots of Merlot, Grenache Blanc and Pedro Ximenez. The property extends over 100 hectares, with 22 hectares of vineyards at an altitude of 400 meters and several hectares of olive trees, including a 1500 year-old tree. The natural landscape, air, tranquility and original character of La Perla make it a small haven in which the harmony of nature is preserved.



Noster Inicial

Dark and mature fruits and minerals with mild oak aging. Smooth and rich.

Noster Templari

Very low yields and thorough grape selection. Great minerality, structure and aging potential.

Noster Sants

La Perla's top wine. Lowest yields, limited production and incredible concentration and complexity of aromas and flavors.





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La Perla del Priorat



NOSTER Inicial

70% Grenache, 25% Carignan, 5% Cabernet Sauvignon.

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. Only 50% of the wine is aged in French oak barrels for 12 months. The rest remains in stainless steel tanks in order to maintain its freshness, and is integrated with the oak aged wine at the end of this 12 month period. Vintage 2004: **90**pts. Wine Advocate.

NOSTER Templari

60% Grenache, 25% Carignan, 10% Cabernet Sauvignon, 5% Syrah

Dark cherry red color. Intense aromas of red mature cherries, black currants and figs. Layers of cacao, mature tobacco and mild spices. Full-bodied and well-balanced with mature tannins and multiple layers of flavors slowly evaporating in a long, elegant finish. This blend is made entirely out of the free run (juice obtained before pressing). The grapes are hand picked and selected at a sorting table before destemming and fermentation. The wine is aged in new French oak (Allier forest-Cacus & Demptos) 300l barrels. Vintage 2006: **92**pts. Wine Advocate

NOSTER Sants

55% Grenache, 35% Carignan, 10% Cabernet Sauvignon

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. This blend is made entirely out of 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. Vintage 2006: **93**pts. Wine Advocate

