

Cims de Porrera

2004
CLASSIC
D.O.Q. Priorat

·WINEMAKER'S NOTES·

The 2004 vintage of Cims de Porrera's benchmark wine, "Classic," is a long-awaited reward for those who appreciate truly exceptional Priorat wines. Made only in select vintages, this wine is produced solely from old-vine Carineña and was last produced in 2001. The vines are grown on the steep rocky hills, or "cims," of the Porrera region in Priorat and thus have an extremely low yield. With a deep ruby hue, this wine is rich and velvety with aromas of sweet licorice, incense, black minerals and roasted coffee. The palate mimics the nose and adds complexity with of mature black fruit flavors and soft oak tannins.

90% old-vine Carineña, 10% Garnacha

·VINTAGE·

2004 was an excellent year for Spain, and especially for the D.O.Q. Priorat. A rainy winter left the ground sufficiently saturated to ensure proper budding and the strong diurnal temperature differences in August and September helped to produce a lengthy ripening season. The 2004 harvest was also unusually long, lasting until the beginning of November, which produced exceptionally smooth and tannin-rich wines.

·VINEYARDS·

Porrera is said to have some of the oldest Carineña vines in the world. These old vines along with the rocky substrate in which they grow, known as llicorella, pizzara, or slate, produce incredibly low yields of only 300 grams to 1 kilogram per plant. Thus it takes three of these low-producing vines to produce just one bottle of wine. All of the old vines used for the Cims de Porrera "Classic" are head-pruned, carefully managed and never irrigated so that berries are thick-skinned, luscious and very concentrated.

Finca Pigat in Porrera, Priorat, Spain

·FERMENTATION AND AGING·

Cims de Porrera's old-vine Carineña vineyards can be divided into five distinct sub-regions of the Porrera municipality, based on their orientation, microclimate, rainfall, and quantity of solid slate in the soil. Each of these five zones was harvested and vinified separately, with the de-stemmed and slightly crushed grapes fermented with selected yeast strains at 28°C. Soft punch downs were also performed for a period of 40-45 days before the wine was lightly pressed and put in barrel. The Garnacha grapes were de-stemmed, but not crushed, and vinified at a higher temperatures of 29°C-32°C. During fermentation the settled juice was then pumped over with air, followed by daily punch downs for ten additional days. All wine was aged in new, fine grain, French barrels for 20 months over soft lees without racking, and was bottled in July of 2006.

Wine analysis: 5.0 g/l (0.53%) total acidity; 3.47 pH; 14.4% alcohol by volume

·FAMILY HISTORY·

The Perez family was one of the five pioneering wine families who re-discovered Priorat in the mid 1980s. In 1992 the family began managing the local cooperative in Porrera, which has become known as Cims de Porrera and widely recognized for top-quality, old-vine Cariñena. Winemaker Adria Perez, son of founder Luis, produces the "Classic" in only the finest vintage years, and blends "Solanes" from all five red grape varieties grown in Priorat.

