

# Cims de Porrera

2005  
SOLANES  
D.O.Q. Priorat

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## ·WINEMAKER'S NOTES·

Solanes, which means “sunny” in Catalan (the local dialect of north-eastern Spain), is a dynamic blend of the only five red grape varieties that grow within the D.O.Q. Priorat. Hand-crafted from grape vines that cling to the steep slopes of the mountainous Porrera region of Priorat, this wine is perfect for those that love elegant wines which pair well with a variety of foods. On the palate the wine is smooth and succulent with hints of anise seed and mulling spices. Ready to drink now, this wine will also cellar for up to 15 years.

*45% old and young-vine Carineña, 35% Garnacha, 10% Cabernet Sauvignon, 5% Merlot, 5% Syrah*

## ·VINTAGE·

Winemaker Adria Pérez has stated that 2005 was undoubtedly one of the best vintages Priorat has seen in the past ten years. The low temperatures and absence of rain in the first few months of 2005 caused a very slow start to the vegetative cycle, which did not reach full bloom until mid-May. Summer was very warm and dry with strong diurnal temperature contrasts that were key for the perfect phenolic maturation of the grapes. Harvest began in mid-August and did not end until the beginning of October. Overall production was down about a third, resulting in grapes with an exceptional natural concentration.

## ·VINEYARDS·

The Pérez Ovejero family (also owners of Mas Martinet) closely manage the growers that cultivate more than 35 hectares (99 acres) of vineyards for Cims de Porrera. Distributed over 26 vineyard plots, these vineyards range from young to very old and most are comprised of the ancient head-pruned vines for which Priorat is famous.

## ·FERMENTATION AND AGING·

The select old and young vines that Cims de Porrera sources to make the Solanes wine are divided into five distinct sub-regions of the Porrera municipality, which differ based upon their orientation, microclimate, rainfall, and quantity of solid slate in the soil. Each of the five grape varieties were manually harvested and separately vinified. The de-stemmed grapes were fermented with selected yeast strains at a maximum of 30°C over 15-25 days. Soft pump-overs were then performed twice a day during the 25-28 day maceration process and, upon completion, the wine was then aged for 14 months in 1- to 3-year-old barrels and 7,000 liter new French oak tanks before being lightly filtered and bottled in April of 2007.

*Wine analysis: 5.0 g/l (0.50%) total acidity; 3.48 pH; 14.6% alcohol by volume*

## ·FAMILY HISTORY·

The Pérez family was the first 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 Pérez, son of founder José Luis, produces the “Classic” in only the finest vintage years, and blends “Solanes” from all five red grape varieties grown in Priorat.

