

Cims de Porrera

2005

CLASSIC

D.O.Q. PRIORAT

• WINEMAKER'S NOTES •

Made only in select vintages, this inimitable wine is produced solely from extremely old-vine Carineña. The tiny, head-pruned vines are grown on the steep rocky hills, or cims, of the Porrera region in Priorat and produce such a low yield that it takes three vines to make one bottle of wine. Concentrated and luscious, this wine has rich aromas of fennel, incense, black minerals and roasted coffee. On the palate the wine exhibits complex layers of ripe forest fruit, sweet spice, dark chocolate and toasted almonds with mature, elegant tannins. Meant to drink now or age up to 50 years, the estate suggests opening this wine one hour prior to consuming and serving it at a temperature of 55-60°C.

100% Old Vine Cariñena

• 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 •

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. This translates to less than a third of a ton per acre, or 1/6 of the normal yield harvested in other wine regions of the world. 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.

Fina 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, which differ based upon their orientation, microclimate, rainfall, and quantity of solid slate in the soil. Each of these five zones was harvested and vinified separately, with the destemmed and slightly crushed grapes fermented with selected yeast strains at 28-30°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 wine was aged in new, fine grain, French barrels for a period of 18 months over soft lees without racking, and was bottled in July of 2007.

Wine analysis: 5.10 g/l (0.51%) total acidity; 3.51 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.