

Cims de Porrera

2007

SOLANES

D.O.Q. Priorat

• WINEMAKER'S NOTES •

Solanes, which means “sunny” in Catalan, is a dynamic blend of the five predominant red grape varieties that grow within the esteemed grape-growing region of Priorat. Hand-crafted from grape vines that cling to the steep slopes of the Porrera region of Priorat, this wine is perfect for those that love elegant wines which pair well with a variety of foods. Containing aromas of ripe black fruit, toasted oak, slate and traces of eucalyptus; this unique red wine exudes ripe tannins, well-balanced acidity and notes of ripe berries, black licorice and sweet spice on the palate. Ready to drink now, this wine may also be cellared for up to 15 years.

45% old and young-vine Carineña, 30% Garnacha, 15% Cabernet Sauvignon, 5% Merlot, 5% Syrah

• VINTAGE •

2007 began as a cool and rainy year, making winemaker Adria Pérez predict the harvest would be later than usual. Spring arrived with very low temperatures and the wet month of April seemed to confirm Adria's supposition, as the vegetative growth of the vines slowed almost to a halt. Rather cool weather persisted up until the last week of August, when there was an unusual week of asphyxiating heat. The median temperature reached up to 40° during the day and a staggering 30°C at night. Due to the sudden and rapid maturation of the grapes, harvest was moved up much earlier than initially predicted in order to prevent desiccation of the grapes. The resulting wines from the 2007 vintage are said to be typical for that of a warm vintage in Priorat: potent and well-structured.

• 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 choice 4-to 40 year-old vines that Cims de Porrera uses to make the Solanes hail from five distinct sub-regions of the Porrera municipality that differ based upon their orientation, microclimate, rainfall, and quantity of solid slate found in the soil. Each of the five grape varieties were manually harvested and vinified separately, then fermented with selected yeast strains at a maximum of 30°C over 15-25 days. Soft pump-overs were 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 June of 2009.

Wine analysis: 5.47 g/l (0.55%) total acidity; 3.36 pH; 14.1% 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 producing top-quality, Cariñena-based wines. 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.