



2009 NITA D.O.Q. Priorat

·WINEMAKER'S NOTES·

Like the dark red ruby the color of this wine resembles, Nita is a rare gem from the Spanish appellation of Priorat. From a region typically known for its concentrated barrel-aged reds, this wine is one of only a few *jovens*, or non-barrel aged wines, made within this celebrated appellation. Unaffected by the toasted notes and wood tannins that barrel aging can produce, the 2009 Nita is perfect for those who want to taste the fruit and *terroir* of a wine in its purest form. Brain child of young female winemaker Meritxell Pallejà, this wine retains all of the characteristic minerality of Priorat, while better preserving the complex fruit flavors of the old-vine Garnacha and Cariñena. Containing a primary bouquet of ripe red berries, violets and flint, this wine also has beautiful notes of tobacco, chocolate and fresh cream. As the wine also has lower alcohol than most Priorat wines, the 2009 Nita is fresh and easy to drink, with good acidity and juicy tannins that support a long finish. Designed to be consumed upon release, this wine can also age for up to 5 years in bottle.

45% Garnacha, 35% Cariñena, 15% Cabernet Sauvignon, 5% Syrah

·VINTAGE·

The 2009 vintage has been described by winemaker Meritxell Pallejà as a year of agreeable contrasts and extreme temperatures. Although more rain fell in the spring of 2009 than in early 2008, which many described as “the year of the deluge,” the large amount of water served as an important hydric reserve during the subsequent hot and dry summer months. Fall was characterized by lower temperatures and a bit more rain, which helped prevent grape desiccation and allowed for a proper phenolic maturation. Overall production was a bit higher than in previous vintages and Meritxell has stated that her 2009 Nita is the epitome of elegance and freshness.

·VINEYARDS·

Located in the southern half of the province of Tarragona, around 2 hours southwest of Barcelona, the D.O.Q. Priorat has a very rugged countryside where the majority of the vines are grown on steep hillsides made up of nothing but solid or crumbling stands of slate, known locally as *llicorella*. This nutrient-poor “soil” with little water retention is the distinguishing element of this region. These characteristics, along with stark diurnal temperature differences, produce gnarled vines of very low production and wines that are incredibly complex with great fruit concentration.

·FERMENTATION AND AGING·

As Meritxell Pallejà does not own any of her own vineyards, she carefully selects the best grapes and juice available to purchase and then ferments each of the varieties and vineyards separately. During each vintage the wine goes through an extended maceration and, after the final blend is made, the wine is aged for one year in stainless steel or concrete tanks before bottling. With Meritxell’s deep interest in biodynamic winemaking, every vintage of her wine is bottled corresponding to the waning and waxing of the moon. It is suggested that the wine also be consumed according to the lunar calendar on either a day of “fruit or flower,” which is when the wine is said to fully express its fruity and floral aromas.

Wine analysis: 5.10g/l (0.51%) total acidity; 3.42 pH; 14.5% alcohol by volume

·HISTORY·

Meritxell Pallejà is the third generation of her family to have been raised in Falset, the “capital” of Priorat, where her great-grandmother Anita built their first family home, “Cal Nita,” from which comes the name of this wine. After finishing her undergraduate degree in agricultural engineering, Pallejà spent a harvest and crush in the Napa Valley and in Bordeaux. She then returned to Priorat and became assistant enologist to Alvaro Palacios, before deciding to obtain her graduate degree in enology and create her own label.