

# Comte Pirenne

SELECCIÓ VINYES VELLES



## COMTE PIRENNE, RESERVA, D.O.Q. PRIORAT

**ASSEMBLY:** 55% Grenache, 30% Carinyena, 15% Cabernet Sauvignon.

**YEARLY PRODUCTION:** 1'500 bottles. 72 Magnums. This wine is not produced every year.

**VINEYARDS:** *La Perla Del Priorat*, finca del *Mas Dels Frares (1450)* and finca del *Antonio Cruz (~1900)*

40 to 100 year old vines.

Soil of "Llicorella" (porous schist rich in iron – specific to the D.O.Q. Priorat).

Vineyard density: about 3'000 vines/hectare.

Yield: average of 0,5 kg/vine

Pruning, green harvest, and harvest are all done manually.

No irrigation. No herbicides. No synthetic products.

**HARVEST and COLD FERMENTATION:** After a selective manual harvest, the chosen grapes are placed in boxes and are refrigerated for 12 to 18 hours during the night. Once they are cold enough, the grapes are placed on a table of selection in order to remove any grape or any remaining grain that does not meet the desired quality for vinification (general aspect, skin quality, size, color, texture, sugar content, acidity etc..). After this (second) selection, the grapes are crushed and transferred in french oak barrels for the cold fermentation to begin.

**FERMENTATION:** Each variety ferments in brand new 300L *Allier* oak barrels at controlled temperatures of 25°C to 28°C. Maceration lasts 25 to 30 days depending on the variety. Only *free run* is used in this blend.

**AGEING:** The *free run* is aged for 18 months in brand new *Allier* 300 L extra fine grain oak barrels. (Barrels made exclusively for La Perla Del Priorat by *Tonneliers Cadus* and *Demptos*). Once assembled and bottled, the wine is bottle-aged a minimum of four years in the cellar.

**RECOMMENDATIONS:** Decanting is strongly recommended. Serve at 18°C.

**AGEING POTENTIAL:** 10 to 20 years.