

NOSTER INICIAL

NOSTER INICIAL, D.O.Q. PRIORAT

ASSEMBLY: 70% Grenache, 25% Carinyena, 5% Cabernet Sauvignon.

YEARLY PRODUCTION: about 40'000 bottles.

VINEYARD: *La Perla Del Priorat, finca del Mas Dels Frares (1450)*

11 to 40 year old vines planted on one of Priorat's oldest vine- yards.

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

Vineyard density: 3'500 vines/hectare. Yield: 1 kg/vine = 3'500 kg/hectare.

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 stainless steel vats and french oak barrels for the cold fermentation to begin.

FERMENTATION: Each variety ferments slowly at controlled temperatures of 25°C to 28°C combined with techniques of *pumping over*, *punching down* and *delestage*. Maceration lasts 20 to 30 days depending on the variety.

AGEING: About 60% of the blend is aged for 14 months in "Allier" 300 L oak barrels. (Barrels made by *Tonneliers Cadus* and *Demptos*). The rest (about 40% of the blend) remains in stainless steel vats at very stable low temperatures in order to provide freshness and fruitiness to the finally assembled wine.

RECOMMENDATIONS: Serve at 16°-18°C.

AGEING POTENTIAL: Approximately 6-8 years.