

NOSTER INICIAL D.O.Q.PRIORAT

Grape Varieties:

Garnacha, Cariñena, and Cabernet Sauvignon

Vineyards: Poboleda, Gratallops, and Molar

Area: 10 hectares. D.O.Q. Priorat

Alcohol Content: 14.5% vol.

Soil: Silty slate, sandstone, and quartzite

Elevation: Average 200 meters above sea level

Production: 16,000 bottles

Viticulture: Environmentally friendly

La Perla Del Priorat is one of Priorat's oldest wineries. Founded in the 15th century by the Carthusian monks of Scala Dei under the name of "Mas Dels Frares" (House of the Friars), it used to be an important monastery of Priorat. It was surrounded by a huge vineyard (up to 90'000 vines). As the fame of the wines blended in the "Mas Dels Frares" grew quickly, it was named "La Perla Del Priorat" since the beginning of the 18th century.

The Noster is a blend of 70% Garnacha, 25% Cariñena, 5% Cabernet Sauvignon and sourced from very old vines grown on the famous slate terraces of the Priorat region. 50% of the wines is aged in French oak whilst the other 50% remains in stainless steel vats which gives the wine a wonderful freshness.

This is a classic Priorat with complex aromas of red cherry, plum, blackcurrants, fig along with hints of mocha and vanilla. Medium to full bodied on the palate with plenty of ripe fruit, rich spice and a lovely long finish. Superb value as you don't find many great Priorats at the price.

A great match with lamb – stewed or barbecued.

Outstanding value Priorat from La Perla del Priorat, a producer seeped in history.