



Cims de Porrera Clàssic 2006

Designation of Origin: Priorat, a small pocket of black hills of volcanic origin where red wines of superb quality have been made for over eight centuries. Priorat is located in Tarragona (North-East of Spain). The vineyards are scattered among eleven valley towns, and are terraced or planted on steep slopes. The bedrock, called *llicorella*, consists of reddish and black slate. The climate is more extreme than most continental areas. There are cold northern winds, and the warm Mistral blows in from the east. Summers are long, dry and hot, although the temperature may fall to zero in winter. Average annual temperature: 15°C. Average rainfall: 400-600 mm.

Varietals: Old vine Carinyena (100%).

Vineyards: Located in the town of Porrera. Slate soils at a height of 350-600 m. Its vines range from 40 to 100 years old. Plantation density of 2,800 vines/ha.

Harvest: Hand harvested grape. Using 12 Kg cases.

Winemaking: The Carinyena grapes were destemmed and crushed. The fermentation took place at a controlled temperature of 28-30°C, crushing twice a day during two weeks. During the following 15-20 days, before the pressing, the lees and skins were stirred.

Ageing: Eighteen months in new French oak barrels of 225 litres.

Bottled: July 2008 – 11.358 bottles.

Graduation: 14.4% by Vol.

Total acidity: 5.02 g/l (t.a.).

pH: 3.35

Tasting note: In the nose, there are liquorice notes, church incense, chocolate, black fruits, spices... The attack is fresh, and it delicately warms your mouth, spreading very ripe black fruit notes. There are minerals and spices, chocolate, coffee sweets... Its tannins are very ripe. The finish is well balanced.



Cims de
Porrera



What the critics say...

- *“One of the emblematic Priorat wines”.*

La Guía TodoVino 2009

- *“This wine slowly glides across the palate, enhancing the enjoyment at every step, as the flavours are absorbed by the palate and slowly released. It is very flavourful, dense and almost oily, with excellent quality, very juicy tannins, which are firm and very dry. Fruit abounds throughout the palate and is complemented with the sweetness of ageing; rich acidity and a very long finish”.*

Vivir el Vino 2008 Guide (Spain)

- One of the six best Priorat wines according to *Bon Appétit* magazine. USA, May 07.

- One of the best designed and most consistent wines of the ‘new Priorat’”.

La Guía TodoVino 2008 (Spain)

- *“Complex nose of blackberries, coffee and olives; supple and concentrated without being dense, some tobacco and leathery notes, fine length and potential”.*

Stephen Brook, *Decanter Magazine* (United Kingdom), May 2007

- *“Balanced, deep and fresh, with kirsch, mineral and licorice flavors”.* **93 POINTS.**

Wine Spectator (USA), 2006

- In the Priorat Top Ten according to *The New York Times*. USA, March 2005.

Awards

Silver Medal
Best in Class

in

The International
Wine & Spirit Competition
2007

(United Kingdom)



Silver Medal

in the

Challenge International
du Vin 2007

(France)



Silver Medal

in

The International Wine &
Spirit Competition
2004

(United Kingdom)



VINTAGE	GUIDE / MAGAZINE	SCORE
2006	Guía TodoVino 2010 (Spain)	2 Lacres. Only seven Priorats got this distinction
2006	Guía Proensa 2010 (Spain)	95 points
2005	The Wine Advocate by Robert Mondavi (USA), 2009	93 points
2005	<i>La Guía TodoVino 2009</i> (Spain)	1 Lacre. Only twelve Priorats got this distinction
2005	<i>Guía Proensa 2009</i> (Spain)	95 points
2004	<i>Guía Vivir el Vino 2008</i> (Spain)	96 points. Exceptional wine
2004	Weinwelt (Germany), June-July 2009	93 points
2004	<i>Wine Advocate</i> (USA), 2008	93 points
2001	<i>Decanter Magazine</i> (UK), December 2006	5 stars ★ ★ ★ ★ ★
2001	<i>Guía Proensa 2006</i> (Spain)	98 points
2001	<i>Wine Spectator</i> (USA), 2006	93 points
2000	Stephen Brook, <i>Decanter Magazine</i> (UK), May 2007	5 stars ★ ★ ★ ★ ★
2000	<i>Wine Advocate</i>	92+ points
2000	<i>Wine Cellar</i>	92 points
1999	<i>Guía TodoVino 2008</i>	2 Lacres. Exceptional Wine
1999	<i>Wine Spectator</i> (USA), 2006	91 points
1996	<i>Wine Spectator</i> (USA), 2006	90 points