



Cims de Porrera

Cims de Porrera was born in 1996 out of the concern for the abandonment of the centenarian and native vines in Porrera (Carinena and Grenache), which grow in soils of slate at an altitude between 350 and 600 metres in steep descents of 40%-50% and have an average production of 300-500 g of grapes per vine. The tough work conditions, combined with the low rate of return for winegrowers, forced landowners to abandon their vineyards. The initiative aimed at recuperating these vines and making high quality wines was undertaken together with the members of the local cooperative, who Cims de Porrera buys the grapes from. The result of the hard work of the Pérez family and the winegrowers that have been working this land for generations is Cims de Porrera "CLÀSSIC": a path of recognition and appreciation for what we understand as "Priorat's pure expression".



Cims de Porrera "CLÀSSIC" 2013

VARIETIES: 100% old Carinena (60-108 years old, grown in Porrera).

VINIFICATION: Harvest is done by hand using 12-kg boxes. The grapes are destemmed and slightly crushed. Fermentation is done at 28°C-30°C plunging the cap a couple of times a day for 15 days approximately. In the next 20 days a *battonage* is done stirring the skins and lees until they are crushed.

AGEING: 18 months in 225-litre French oak barrels (90% used), then the wine is bottled and kept in the cellar for 5 years before putting it on the market.

BOTTLING: September 2015 (7.025 75-cl bottles, 75 magnum bottles, 15 double magnum bottles, and 7 5-litre bottles)

OENOLOGISTS: Adrià Pérez and Marc Pérez.

VINEYARDS: Vineyards owned by the members of the cooperative of Porrera.