

INICI 2013



GRAPE VARIETIES:

60% Garnacha Negra (Grenache Noir), 15% Cariñena (Carignan), 15% Syrah, and 10% Cabernet Sauvignon

TASTING NOTES:

Brilliant, clean, and cherry red in color with a cardinal-red rim.

The nose is rich with red fruit, bringing raspberries and redcurrants to mind, with notes of aniseed.

Fresh and fruity on entry, red fruit once again comes to the fore, this time blended with echoes of vanilla from its brief stint in oak. It is well balanced and its mature, velvety tannins usher in a long, elegant finish.

SOIL:

The rocky soil, very poor in organic matter, makes for low-vigor, low-yield vines. The laminated bedrock means the vines' roots grow down as far as 15 meters. Both factors help the vines endure the summer stress and lead to a perfect, progressive ripening of the grapes.

2013 HARVEST:

This year was characterized by a rainy spring and a warm, dry summer and fall. Garnacha (Grenache) production was uneven owing to ripening difficulties. The June hailstorm did not have a major impact. The harvested grapes were healthy and of excellent quality.

APPELLATION OF ORIGIN:

PRIORAT DOQ

FOOD PAIRING:

Its striking freshness and medium aromatic intensity make INICI the perfect wine to accompany partridge with truffles and wild mushrooms, duck breast with sweet potato and grape sauce, a selection of artisan cheeses, or dishes made with free-range eggs.

VINIFICATION:

Harvested by hand in 20 kg boxes. All the harvested grapes are destemmed. Fermented/macerated at a controlled temperature in stainless-steel vats. Macerated for three weeks. Gently pressed using a pneumatic horizontal press. Malolactic fermentation in 225-liter French oak barrels. Aged for 8–12 months, after which the wine is blended and bottled. INICI 2013 is neither filtered nor fined.

ALCOHOL CONTENT:

15,5% vol.

TOTAL ACIDITY (TARTARIC ACID):

5.4 g/l.

RESIDUAL SUGAR:

0.5 g/l.

VINE TRAINING:

Horizontal training (Cordon de Royat and double Royat). Shoot growth along vertical trellising.

AGE OF VINES:

9–16 years.

YIELD:

4300 kg/ha.

TYPE OF OAK:

100% French oak. Medium toast. Third use.

SERVING:

Uncork and decant about two hours before drinking. Best served at 16 °C to 18 °C.