

MEMÒRIES

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Sweet and rancio wine 2020



In Priorat, there is a long tradition of making sweet and rancio wines. It was customary for families to store an old barrel of rancio somewhere deep in the cellar. When a son left the family house, the parents gave him a portion of the solera. This way, the family's rancio tradition lived on in a new home. Each generation passed onto the next a piece of their heritage, flavours and family memories. Hence this Memòries, which represents the strong bond with ancestral practices; the remembrance of those everyday drinking moments and the tribute to the centuries-long efforts of the families that inhabit this land that is heavily rooted in its heritage.

WINEMAKING

Memòries blends sweet and rancio wines. The sweet part comes from sun-exposed garnacha blanca grapes. Once the grapes are dehydrated as desired, they are gently pressed. The must is fermented naturally and fermentation comes to a stop on its own. The resulting sweet wine is blended with rancio (20%) from a 1927 solera in a barrel of the latter wine.

TASTING NOTES

Powerful, classical aromas. Honey notes. Saline, smoky, ancient nuances. The magic of time, the nerve of sweet fruits, the sunshine and the cool nooks and crannies of a big house in the country. A smooth, gentle start that becomes deep and very long. Candied notes, almonds, ripe dry figs, coffee and chocolate. Length, charm and warmth. A wine that inspires calm, meditation and emotion.

FOOD HARMONIES

Memòries is the ideal wine to pair with pastries, specially those with chocolate and nuts. It is also a great accompaniment for traditional sweets: pastissots, carquinyolis, doughnuts, nougat, cakes... The best time to enjoy it is after a long, leisurely meal but it's also a top choice as an aperitif — its power combined with the sweet flavours create a pleasant contrast with delicacies such as salted meat or fish and fried almonds with coarse salt.

Winemaker: Jose Mas Barberà.

Winegrower: Josep Ramon Sedó Cabré.

Varieties: 100% white grenache.

Vineyards: Mas dels Frares (El Molar); Sant Martí (Bellmunt del Priorat).

Planting year: 1990.

Agriculture: organic.

Surface: 0,5 ha.

Plantation density: from 3.000 to 3.500 vines per hectare.

Training techniques: trellis-trained system.

Orography: vineyards planted on narrow terraces.

Orientation: north-east.

Altitude: 300 metres above sea level.

Microclimate: mediterranean climate with maritime influences.

Average rainfall: 350 - 500 mm.

Sun exposure (hours per year): 2.800 - 3.000 h.

Harvest date: second week of september.

Clarification: no

Cold Stabilization: no

Filtered: safety filtered prior to bottling.

Alcohol: 16 % vol.

Total acidity: 6,30 g/l.

pH: 3,30 g/l in tartaric acid.

Volatile acidity: 0,65 g/l in acetic acid.

Sugars: 85 g/l.

Optimal temperature for consumption: 8 °C

Number of bottles: 970 bottles of 375 ml.

