

PISSARRES SAMSÓ I GARNATXA
The harmony of our Priorat



COSTERS DEL PRIORAT
VINYES I CELLERS

DENOMINACIÓ D'ORIGEN QUALIFICADA PRIORAT

Costers del Priorat, SAT
43737 Bellmunt del Priorat – Spain
info@costersdelpriorat.com
Tel.: +34 618 203 473
www.costersdelpriorat.com

FACT SHEET

PISSARRES SAMSÓ I GARNATXA

The harmony of our Priorat

Balanced fruit and minerality, Samsó and Garnacha, meaty and vegetal freshness. Harmony of fruits from our largest vineyards: Mas Alsera in Torroja and Sant Martí in Bellmunt; a partnership between the rugged centre and the region's warm south. Our flagship wine Pissarres encompasses all this and is the benchmark to understand the personality of Costers del Priorat. A warm and honest welcome.

At the vineyard

Varieties: 60% Garnacha Tinta and 40% Samsó (Carignan or Mazuelo).

Density of plants: From 3,000 to 3,500 vines per hectare.

Training techniques: Traditional Gobelet system.

Average rain: 350-500 mm.

Sun exposure: 2,800-3,000 hours per year.

Winemaking

The wine is made in stainless steel tanks of 3,000 and 5,000 litres, and a small part in cement vats. The varieties are vinified separately to get the maximum expression of each grape. The aging is carried out for 12 months in French oak barrels of 225 and 500 litres. Part of the barrels are new, some are two years old. The malolactic fermentation occurs spontaneously within the barrels.

Analysis

Alcohol	Total acidity	pH	Volatile acidity
14,5 %	5,75 g/L	3,56	0,60 g/L

Tasting notes

This wine concentrates the world of colours and aromatic sensations that we find when walking along any path in Priorat. Pissarres is the true mirror of our region. Dark red, depth, the energy and wisdom of the selected 'costers'. The palate is complex. It has ripe fruit, memories of the Mediterranean brushwood and a sharp, cold note which is the characteristic mark of the llicorella slate soils' extreme minerality.

Food harmonies

Grilled meats –lamb, Iberian pork, beef– stand as the ideal harmony of this wine. But there are other less obvious choices. For example, it goes very well with creamy and slightly fat dishes such as mushroom cannelloni, tuna-based stews and classic risottos.

We recommend having it cool, from 14 to 16 degrees.

