

# 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: pastissets, 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.

