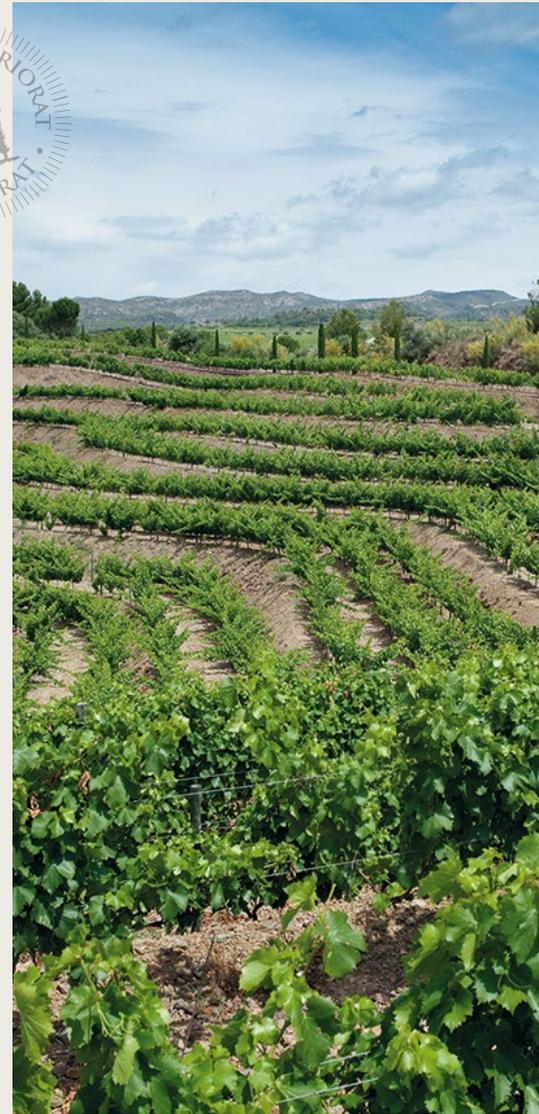


PETIT PISSARRES  
**Fresh and versatile**



**COSTERS DEL PRIORAT**  
VINYES I CELLERS

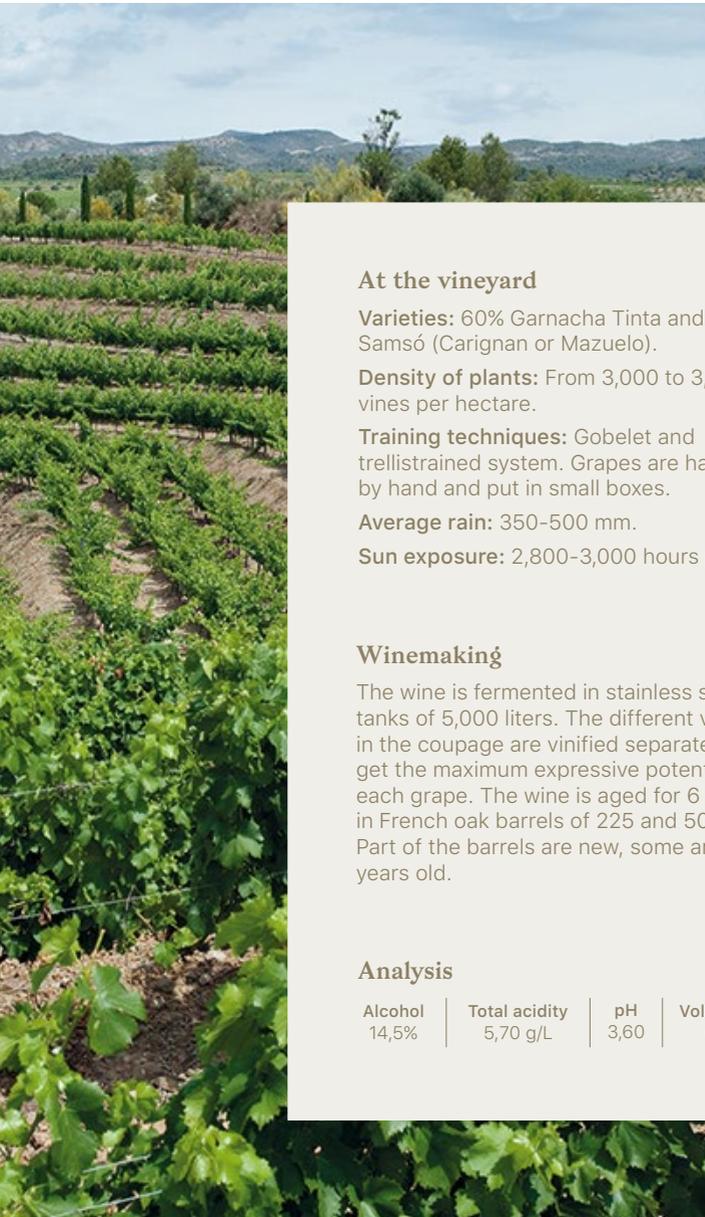
DENOMINACIÓ D'ORIGEN QUALIFICADA PRIORAT

Costers del Priorat, SAT  
43737 Bellmunt del Priorat – Spain  
[info@costersdelpriorat.com](mailto:info@costersdelpriorat.com)  
Tel.: +34 618 203 473  
[www.costersdelpriorat.com](http://www.costersdelpriorat.com)

FACT SHEET

## PETIT PISSARRES

### Fresh and versatile



Our youngest wine is a fresh burst of red fruits and Mediterranean forest aromas. It is vibrant and open on the palate –the perfect partner for meals and laid-back moments. Grapes are sourced from three vineyards resulting in a balanced wine which reinforces the accessible character of what we consider a regional wine; the presentation card of our DOQ Priorat.

#### 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:** Gobelet and trellistrained system. Grapes are harvested by hand and put in small boxes.

**Average rain:** 350-500 mm.

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

#### Winemaking

The wine is fermented in stainless steel tanks of 5,000 liters. The different varieties in the coupage are vinified separately to get the maximum expressive potential of each grape. The wine is aged for 6 months in French oak barrels of 225 and 500 liters. Part of the barrels are new, some are two years old.

#### Analysis

Alcohol	Total acidity	pH	Volatile acidity
14,5%	5,70 g/L	3,60	0,55 g/L

#### Tasting notes

Intense red with purple tones. It has a very fresh aroma, full of flowers and fruits sensations that are confirmed in the palate. It is cheerful and lively, and expresses citrus flavours and memories of summer bone fruits, such as peach and apricot. In the end it appears so vibrant and enjoyable that makes us want to drink more.

#### Food harmonies

Attractive and versatile, it is perfect for any time, alone or with any meal. It goes very well with cured and smoked meats, and cheeses. Also with tomato-sauced pasta dishes and with grilled meats: sausage, blood sausage, lamb, burger... Take it with your favorite pizza: it's a real discovery. And it is a simple and extraordinary pleasure with just a slice of toast with a splash of extra virgin olive oil.

We recommend to have it fresh, at 14°C-16°C.

