

## **PESSEROLES BRISAT** 2019

The Pesseroles Brisat is an emotional journey to the recovery of brisats, white grape wines macerated with skin. It comes from the white parcel we have on the *Camí de Pesseroles*, planted in 2002, with traditional Priorat varieties such as Picapoll blanc, Pedro Ximenes and Garnatxa blanca. The crumbled slate soil of the vineyards along the *Camí de Pesseroles*, with a subsoil with more clay than in other estates such as Escurçons allows a powerful structure in the mouth that is enhanced by the southwest orientation of the plot

*Denomination: D.O.Q. Priorat*  
*Varietals: 43% Picapoll blanc, , 29% Pedro Ximenes, 28% Garnatxa blanca*  
*Soil: Llicorella*  
*Bottles: 800 (75cl)*

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### Vintage 2019 features

As vintage is marked by the heat wave of St. Joan, temperatures of 46° that burned many plants, especially, a lot of grapes and many shoots that did not sprout the following year (eyes were burned) and those that apparently did not burn, eyes burned and a lot of heat in the grapes. The grapes had a heat stroke when *carinyena* the leaves and grapes were tenderer... and it was something new for us. The Carignan of Pesseroles resisted very well but the cycle was altered. And it is probably for this reason that it is the most tense Pesseroles we have ever made.

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### Some words about vinification and aging ....

We planted grapes of three varietals all together. We chrused them with our hands and feet, with stems. It ferments slowly with its own yeasts in three clay amphoraes, without any sulphur, in the wine room where the environment temperature is between 14 / 16°C. Without tipping the hat, we press after 30 days, with a structured wine awaiting its evolution. It was aged in demijohns for 27 months. Bottled unclarified.

