

PESSEROLLES BRISAT 2018

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)

Vintage 2018 features

We started the cycle with a warm, slightly rainy winter. The first frosts, in December, gave way to a hot, rainless January and also to the fear of an early and powerless frost. But February gave us lower temperatures and then a rainy spring, to recover the plants from the drought of previous years. A dry, hot but fortunately very short summer gave us regenerative rains in late August and allowed us to harvest on September, the 3rd. A tense and structured vintage

Some words about vinification and aging

We planted grapes of three varieties together. We crushed them by hand, with our feet, without separating stems, for the first time. It fermented slowly with its own yeasts in three ceramic jars, with no initial sulphurous, in the wine room where the environment temperature is between 14 / 16°C. Without much slapping of the hat, we pressed at 30 days, with a structured wine, waiting on how our first *brisat* with stems would evolve.

It grew up in glass demijohns for 27 months. Bottled unclarified.

