



PERINET

WINE CLUB

2024 FALL NEWSLETTER



PERINET

Dear Wine Club Members,

We're excited to share the latest from Perinet as we look ahead to the 2024 harvest. This year has presented a unique blend of challenges and opportunities. This year's dry and warm vintage, balanced by just the right humidity and temperature shifts, showcases the resilience of our vines after two drought years. These dynamic conditions are setting the stage for an exceptional harvest that we can't wait to share with you!

Our winemaker, Toni Sánchez-Ortiz, and team are meticulously analyzing grape juice across each vineyard to determine the optimal harvest dates for every variety and lot. We are delighted to welcome interns Gabriela and Devan from Cal Poly, San Luis Obispo, who are gaining valuable lab experience. In a significant milestone, our laboratory has been officially recognized by the government for conducting research related to viticulture and enology – a first for Perinet.

Moreover, our winemaker is mentoring Gerard, a PhD student working at Perinet for the last two years. Gerard's thesis focuses on assessing the water needs of our vines through innovative algorithms derived from data sensors installed at our vineyards. Through these additional efforts, we are enhancing our data collection in Priorat, strengthening our climate resilience, and ensuring only the finest grapes go into our cherished wines.

This summer brought us wonderful recognition! In the October shipment, we're thrilled to offer you some truly exceptional wines. First, the 2019 SV Mas del Xes Garnatxa, which has won a prestigious Double Gold Medal at the Grenache du Monde competition. Also included, is the 2019 SV Mas Vell Garnatxa, awarded a Gold Medal at the same event. This additional shipment of these two Single Vineyards presents a perfect opportunity, as only a limited quantity remains available. Additionally, our Perinet 2017 Red Blend was honored with a Silver Medal at the prestigious 2024 Decanter World Wine Awards. Completing this shipment is our 2019 Carinyena, an exclusive gem that showcases the remarkable potential of this often-overlooked grape.

Enjoy these award-winning wines this holiday season. Thank you for being a part of our journey, and we look forward to sharing more exceptional wines with you in the coming year.

Warm regards,

Anastasiia Braiko
Perinet Wine Club Manager

2024 FALL SHIPMENT

Perinet 2017

Wine Notes: Perinet, our signature wine, is a pure expression of a classic Priorat wine, respecting the traditional grapes and showcasing this terroir's best-kept secret. This blend represents our estate vineyard, Mas del Xes, which surrounds the winery. This location showcases the essence of the most adapted and widely planted grapes in the area: Garnatxa, Carinyena, Cabernet Sauvignon, and Syrah. With the influence of the unique Llicorella soils throughout the region these grapes, together, perform a full-scale symphony of this unique Mediterranean landscape. The result is a nuanced blend of red fruit with earthy undertones on the nose, transitioning into layers of black truffle, tobacco and vibrant bursts of tart raspberry on the palate.

Blend: 48% Garnatxa, 25% Carinyena, 16% Syrah, and 11% Cabernet Sauvignon

Fermentation: 100% stainless steel

Aging: 15 months in French oak

Pairings: Braised lamb, queso Manchego

Carinyena 2019

Wine Notes: This 100% Carinyena is sourced from the west-facing Circ block from Mas del Xes vineyard. The climate conditions of 2019 resulted in a warm Mediterranean character that expresses the terroir in an outstanding way. The hand-harvested fruit was housed in separate lots of neutral French and American oak barrels for 12 months before bottling, without fining or filtration. The wine exhibits a deep purple color with deep, dark ruby layers. Aromas of red fruit, balsamic and Mediterranean forest waft from the glass. The palate showcases a dry, soft and inspiring entry of tart plum and wild berries, followed by forest fruit and forest floor.

Blend: 100% Carinyena

Fermentation: 100% stainless steel

Aging: 12 months in one-year old French and American oak

Pairings: Wild game meats, such as venison or wild boar, aged Gouda

2024 FALL SHIPMENT

Vinya Mas del Xes Garnatxa 2019

Wine Notes: Mas del Xes is located near the village of Poboleda 15 miles from the Mediterranean Sea and planted on Priorat's famous Llicorella soil. This north-facing vineyard site experiences an extreme shift in temperatures from day to night. Hot and arid days are followed by cooler temperatures at night due to its proximity to the sea and elevation of approximately 1,200 feet. Garnatxa grapes from Mas del Xes contributes umami on the palate with freshness and salinity. Bright red fruits fill the mid-palate with spicy and forest wildflowers. Soft sweet tannins are engaging and add volume and finesse.

Blend: 100% Garnatxa

Fermentation: 60% barrel fermented, 40% stainless steel

Aging: 18 months in 80% new French oak

Pairings: Jamón de Bellota, queso Manchego

Vinya Mas Vell Garnatxa 2019

Wine Notes: Mas Vell, perched at 1,150 to 1,300 feet with a south-facing aspect, benefits from open canopy exposure and cooling winds that preserve the grapes' acidity and tension. New and one-year-old French oak barrels were used for 18-months to host the wine before bottling, without fining or filtration. The color palate is a deep ruby and garnet. On the nose, elegant red fruits such as cherries and strawberries are complemented by a fine oak influence of thyme and spicy aromas. On the palate, black slate combined with oak complexity followed by ripe tannins and balanced acidity.

Blend: 100% Garnatxa

Fermentation: 60% barrel fermented, 40% stainless steel

Aging: 18 months in 80% new French oak

Pairings: Roast chicken, potatoes, smoky Gouda cheese

Contact Info:

Perinet Text Line: 805.395.2287

Wine Club: wineclub@perinetwines-usa.com

Perinet at Alpha Omega Collective Paso: aocpaso@alphaomegacollective.com