



Parmí Christian Patat

(KREES-tyan pah-TAHT)



LOCATION

Catalunya, España.
(Priorat)
4 hectares. 350 - 640 meters.



ESTATE

Parmí.
(PAHR-mee)



WINEMAKER

Christian Patat.
(KREES-tyan pah-TAHT)



ENOLOGIST

Christian Patat.
(KREES-tyan pah-TAHT)



ENVIRO-COMMITMENT

Hand-harvested.
No irrigation.



ESTATE PRODUCTION

900 cases.



PARTNERSHIP

Christian has been part of the
Small Vineyards family since 2008.

According to a comprehensive study by UNESCO, the best place on planet Earth to grow grape vines is...Priorat, Spain. Over a century ago Priorat (which refers to "priory"), was abandoned by the last of the monks who had tended the land for four hundred years. Left behind were ancient Carignan and Monastrell vines, producing some of the highest quality grapes on earth in some of the harshest conditions. Here, the soil is thick, flaky schist, literally packed with iron and minerals. With the heavy marine influence, blistering days and cool nights, this moonscape is suitable only for grapes, not even grass. Parmí, a new estate in Priorat, owns vines that are over a century-old, and are employing winemaker Christian Patat who assists in making the famous wines of Miani in Italy, among others. Owned by three Italian amici, Michele Riva, Giovanna Parmigiani and Antonio Aldeghi, Parmí approaches the craft of winemaking with the knowledge, convictions, and best practices of northern Italy, where clarity of fruit reigns supreme. And how appropriate this mentality is for Priorat! With expert French-oak fermentation, individual grape picking (not bunches!) and a single-bulb-cellar sensibility, this estate is truly making some of the most inspired wines made in Europe, not just Spain. Located in the village of Porrera, Parmí is situated at ground-zero for Priorat's best Cariñena (Carignan). This is why they make one of the few 100% Cariñena wines in the zone, and their flagship wine contains no other varietals. As fascinating, mysterious, and head-spinning as these wines are, perhaps the wines of Parmí can in fact be summed in one word: searing. The intensity is almost other-worldly – penetrating the palate, enveloping the nasal passage and epithelium, and over-loading those message-carrying scillia that tell our brain what we're smelling. It is when we inhale the perfumes of Parmí that we become aware of the poverty of language – we are reduced to a few stammers of hopeless appreciation. And it is in this spirit that we present these unparalleled wines.