














Parmi L'Esperit

(lay-spare-EET)

An equal blend of Garnacha and Carignan, this wine is appropriately named “L'Esperit,” or “the spirit” of Priorat, which is ably captured in the zone's two most important varietals. Parmi adeptly blends old vines and young vines here, with the average age over 50 years, to deliver a black/red vino that resembles 100 year-old Balsamic in color, and a stinging acidity to back up the extract – one of the keys to Priorat's finest examples. So elegant as to make one weak-kneed.

 LOCATION	Catalunya, España. (Priorat) 4 hectares. 350 - 640 meters.	 SOIL
 ESTATE	Parmi. (PAHR-mee)	 VINE
 WINEMAKER	Christian Patat. (KREES-tyan pah-TAHT)	 VINIFICATION
 VARIETALS	50% Garnacha, 50% Carignan.	 BARREL
 RESIDUAL SUGAR	3.9 grams per liter.	 MATURATION
 ACIDITY	5.5 grams per liter.	 VINTAGE PRODUCTION
 ALCOHOL	14.0% by volume.	 FOOD PAIRING

Black slate and quartzite (mica) soil know as llicorella – a type of Schist.

Traditional bush pruning.
1,000 vines per hectare.
0.3 - 0.6 bottles per plant average yield.

Maceration and fermentation in Inox tanks, and oak vats.

1st passage French oak.

15 months in the barrel.
6 months in the bottle.

300 cases.

Steak brochettes with fresh anchovy paste.

