



Parmi L'Infant

(leen-FAHNT)

This is a blisteringly clean, fascinating wine – fermented in oak, but not aged in oak. The result is a touch of rotundity to balance the natural, searing focus achieved in Priorat. With notes of grenadine, pomegranate, soy, blood orange, and pencil lead, this wine is one of the few reasonably priced wines out of Spain's most expensive zone. A real inspiration.

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| LOCATION | Catalunya, España. <i>(Priorat)</i> 4 hectares. 350 - 640 meters. | SOIL | Black slate and quartzite (mica) soil know as llicorella – a type of Schist. |
| ESTATE | Parmi. <i>(PAHR-mee)</i> | VINE | Traditional bush pruning. 1,000 vines per hectare. 0.3 - 0.6 bottles per plant average yield. |
| WINEMAKER | Christian Patat. <i>(KREES-tyan pah-TAHT)</i> | VINIFICATION | Maceration and fermentation in Inox tanks, and oak vats. |
| VARIETALS | 80% Garnacha, 20% Carignan. | BARREL | 2nd passage Slavonian oak. |
| RESIDUAL SUGAR | 3.4 grams per liter. | MATURATION | 12 months in the barrel. 4 months in the bottle. |
| ACIDITY | 5.4 grams per liter. | VINTAGE PRODUCTION | 400 cases. |
| ALCOHOL | 14.0% by volume. | FOOD PAIRING | Duck breast with balsamic reduction |

