



Parmi per Martina

(pair mahr-TEE-nah)

This flamboyant wine hails from a single vineyard of 100+ year-old Cariñena (Carignan) vines. Burgundian in opacity, it is paradoxically opulent due to sap-tinged grenadine, brandy-soaked cherries, black plum, and boysenberry. These earthen flavors coat the palate like velour, before revealing a finish of pencil lead, roasted coffee beans, mesquite, and crushed gravel. This wine is provocative, tantalizing and enigmatic!



LOCATION

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



SOIL

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



ESTATE

Parmi.
(PAHR-mee)



VINE

Traditional bush pruning. 100+ years-old.
1,000 vines per hectare.
0.3 - 0.6 bottles per plant average yield.



WINEMAKER

Christian Patat.
(KREES-tyan pah-TAHT)



VINIFICATION

Maceration and fermentation in Inox tanks, and oak vats.



VARIETALS

100% Carignan.



BARREL

1st passage French oak.



RESIDUAL SUGAR

4 grams per liter.



MATURATION

18 months in the barrel.
6 months in the bottle.



ACIDITY

5.6 grams per liter.



VINTAGE PRODUCTION

200 cases.



ALCOHOL

14.5% by volume.



FOOD PAIRING

Filet mignon and duck liver patté.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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