















Parmi L'Esperit D.O.C.

(lay-spare-EET)

An equal blend of Garnacha (Grenache) and Cariñena (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’s winemaker, Christian Patat, 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.

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|  LOCATION | Cataluña, España. <i>(Priorat)</i> 4 hectares. 350-640 meters. |  SOIL |
|  ESTATE | Parmi. <i>(PAHR-mee)</i> |  VINE |
|  WINEMAKER | Christian Patat. <i>(KREES-tyan pah-TAHT)</i> |  VINIFICATION |
|  VARIETALS | 50% Garnacha, 50% Cariñena. |  BARREL |
|  RESIDUAL SUGAR | 3.9 grams per liter. |  MATURATION |
|  ACIDITY | 5.55 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.

Wild boar, perfectly cooked porterhouse,
or garlic marinated lamb.

