



# Parmí L'Infant D.O.C.

(leen-FAHNT)

This is a blisteringly clean, fascinating wine—fermented, 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.



LOCATION

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



SOIL

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



ESTATE

Parmí.  
(PAHR-mee)



VINE

Traditional bush pruning.  
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

80% Garnacha,  
20% Cariñena.



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

Pork-loin with a balsamic reduction,  
cave-aged gorgonzola, and wild game.



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

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