



Parmí La Coma

(lah koh-MAH)

Every once in a while, we are lucky enough to taste a wine that leaves us speechless. La Coma, the flagship wine of the estate, is just such a wine. Named for the daughter of owners Michele and Giovanna, it is an exceedingly rare bottling of 100% Carignan from Priorat, from vines 110+ years old. The minerality and cleanliness of this wine are almost too much to bear—one sip animates the mouth for 15 or 20 minutes, lingering, hinting, inspiring. With notes of brandy-soaked cherries, black plum, coffee beans, and mesquite.



LOCATION

Cataluña, España.
(*Priorat*)
4 hectares. 500-650 meters.



SOIL

Black slate and quartzite (mica) soil known 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

Michele Riva.
(me-shel-lay REE-vah)



VINIFICATION

Maceration and fermentation in large oak vats.



VARIETALS

100% Cariñena.



BARREL

1st passage French oak.



RESIDUAL SUGAR

3.2 grams per liter.



MATURATION

20+ months in the barrel.
6 months in the bottle.



ACIDITY

5.6 grams per liter.



VINTAGE PRODUCTION

250 cases.



ALCOHOL

14.5% by volume.



FOOD PAIRING

Filet mignon, duck live paté, and salty, hard cheeses.



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

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