



Cims de
- Porrera -

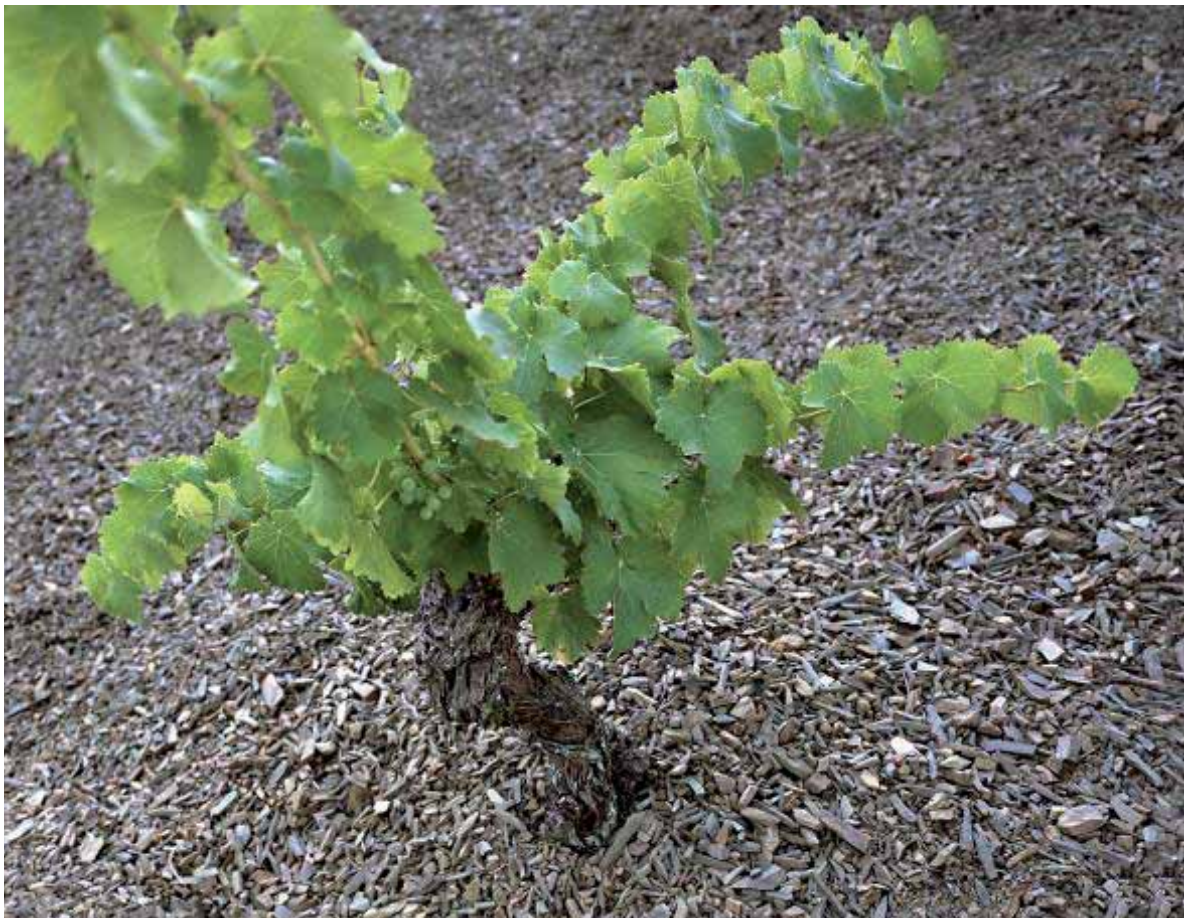


Cims de - Porrera -

Cims de Porrera was founded in 1996 with the aim of exploiting the full potential of the vineyards of the village of Porrera in the Priorat Qualified Designation of Origin (Q.D.O.). Some of the vineyards are over 100 years old and consist mainly of the Carignan variety, which is highly prized for its colour, tannins and excellent coupage. Carignan, along with the light and fruity Garnatxa variety, constitute the two main native grape varieties of Priorat.

Cims de Porrera Clàssic Caranyena, Cims de Porrera Clàssic Garnatxa and Solanes are three classic wines produced from the vineyards belonging to the Porrera cooperative, where the vines have an extremely low yield and grow in llicorella soil, the typical terroir of Priorat, comprised of flaky shale.

Cims de Porrera and Solanes are made in the old cooperative winery, where the facilities have been modernised to exploit the full potential of the district's unique vineyards. The grapes from the different plots are vinified separately according to their location and orientation, thus enabling the production of wines of a strong personality which are a testament to the expression and wealth of the Porrera vineyards.



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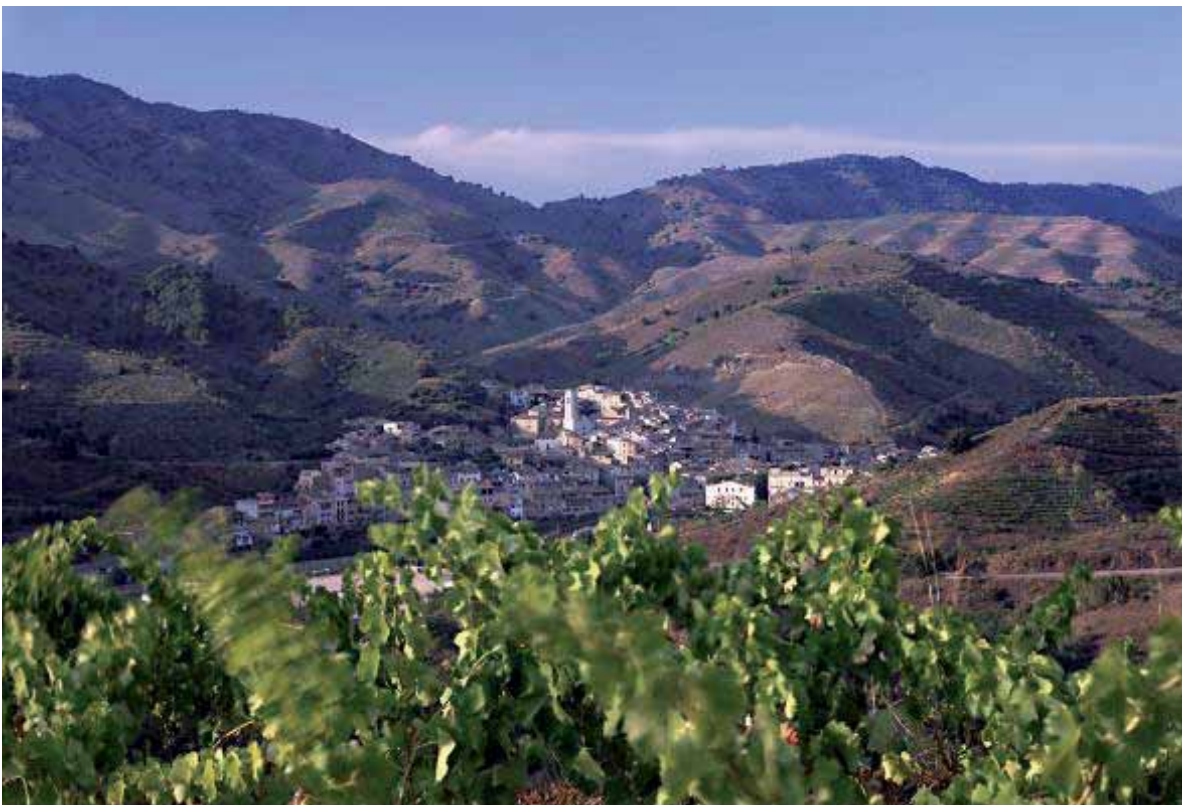
The Porrera vineyards

Porrera is one of the nine districts in the Priorat Q.D.O. For many years it was customary for winemakers to produce their wines in the local cooperative.

However, due to a shortage of demand for the wines, in the 1950s and 60s many farmers decided to uproot their vineyards and replace them with more profitable hazelnut plantations. Nowadays, only the vines in the steeper and poorer areas that are difficult to work continue to produce small harvests.

What is unusual about the Priorat region is that most of the Porrera vineyards consist of the Carignan variety, which is highly prized for its colour, tannins and excellent coupage. The Carignan, along with the light and fruity Garnatxa variety, constitute the two main native grape varieties of this Designation of Origin. Another characteristic of the Carignan variety is that it yields much more complex wines as the vines age and the yields becomes increasingly smaller.

Because the vineyards of Porrera had not been replanted for many years, in 1996 the youngest vines were 40 years old and the oldest were around one hundred years old. Aware of the potential quality of the grapes of these vines, that same year we reached an agreement with the cooperative to purchase all of the crop in exchange for introducing strict quality standards for the grape cultivation and harvesting (manual and in 12-kilo boxes).



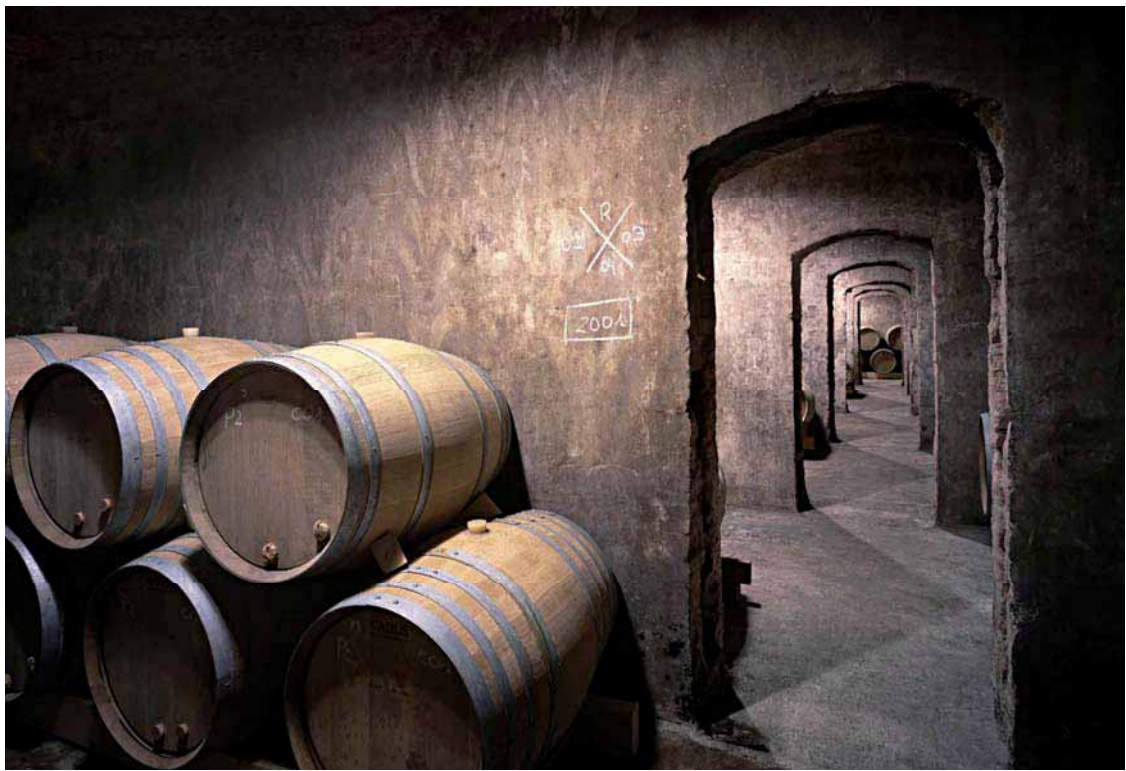
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Due to the nature of the land, with slopes ranging between 30 and 80%, it is difficult to make an accurate estimate of the area under cultivation in Porrera. However, we estimate that it is around 40 hectares. Annual production of 70,000 litres of wine, or less than 20 hectolitres per hectare, is exceptionally low and is the key to producing such concentrated and structured wines as Cims de Porrera and Solanes. In some vineyards, production barely reaches 250 grams of grape per foot.

The soil is of carboniferous shale – heavily eroded, grey schists that sparkle with an incomparable beauty in the midday sun. The low organic content of the soil, which is extremely loose and rocky, means that the water quickly filters from the surface. The vines are therefore forced to grow very deep roots in order to reach the water sources.

The region has a continental Mediterranean climate with generally moderate temperatures, although these can drop to as low as -6°C in January and February and rise to as high as 40°C in July. Rainfall is low at around 400 millilitres per year, although some years it can be as low as 50 millilitres. Rainfall generally occurs in spring and autumn.

Although this is a relatively small Designation of Origin region, the mountainous nature of the land means that the climate can vary considerably from one village to the next. In the village of Porrera, for example, which is situated in a hollow, late frost is quite common. This is another reason why the Carignan variety is so popular in the region; because it blossoms late, it is not normally affected by the frost.



Cims de - Porrera -



CIMS DE PORRERA CLÀSSIC 2005

Cims de Porrera Clàssic is a unique and fascinating wine, made exclusively from native grape varieties. Unlike most modern Priorats, which usually contain a blend of foreign grape varieties, such as Cabernet Sauvignon, Merlot or Syrah, Cims de Porrera is made exclusively from Carignan and Garnatxa grapes from over one hundred year old vineyards. The result is a wine with a strength and structure that improves over the years.

Qualified Designation of Origin: Priorat.

Grape variety: Old vine Carinyena (100%).

Vineyards: Located in the town of Porrera. Slate soils at a height of 350-500 m. Its vines range from 40 to 100 years old. Plantation density of 2,800 vines/ha.

Harvest: Hand harvested grape. Using 12 Kg cases.

Winemaking: The Carinyena grapes were destemmed and crushed. The fermentation took place at a controlled temperature of 28-30°C, crushing twice a day during two weeks. During the following 30-35 days, before the pressing, the lees and skins were stirred.

Ageing: Eighteen months in new French oak barrels of 225 litres.

Bottled: July 2007.

Graduation: 14.60% by Vol.

Total acidity: 5.10 g/l (t.a.).

pH: 3.51

Tasting note: In the nose, there are liquorice notes, church incense, chocolate, black fruits, spices... The attack is fresh, and it delicately warms your mouth, spreading very ripe black fruit notes. There are minerals and spices, chocolate, coffee sweets... Its tannins are very ripe. The finish is well balanced.



What the critics say...

- *“One of the emblematic Priorat wines”.*

La Guía TodoVino 2009

- *“This wine slowly glides across the palate, enhancing the enjoyment at every step, as the flavours are absorbed by the palate and slowly released. It is very flavourful, dense and almost oily, with excellent quality, very juicy tannins, which are firm and very dry. Fruit abounds throughout the palate and is complemented with the sweetness of ageing; rich acidity and a very long finish”.*

Vivir el Vino 2008 Guide (Spain)

- One of the six best Priorat wines according to *Bon Appétit* magazine. USA, May 07.

- *One of the best designed and most consistent wines of the ‘new Priorat’.*

La Guía TodoVino 2008 (Spain)

- *“Complex nose of blackberries, coffee and olives; supple and concentrated without being dense, some tobacco and leathery notes, fine length and potential”.*

Stephen Brook, *Decanter Magazine* (United Kingdom), May 2007

- *“Balanced, deep and fresh, with kirsch, mineral and licorice flavors”. 93 POINTS.*

Wine Spectator (USA), 2006

- In the Priorat Top Ten according to *The New York Times*. USA, March 2005.

VINTAGE	GUIDE / MAGAZINE	SCORE
2005	The Wine Advocate by Robert Mondavi (USA), 2009	98 points
2005	<i>La Guía TodoVino 2009</i> (Spain)	1 <i>Lacre</i> . Only twelve Priorats got this distinction
2005	<i>Guía Proensa 2009</i> (Spain)	95 points
2005	<i>Guía Repsol de los Vinos de España 2009</i> (Spain)	92 points
2004	<i>Guía Vivir el Vino 2008</i> (Spain)	96 points. Exceptional wine
2004	Weinwelt (Germany), June-July 2009	98 points
2004	<i>Wine Advocate</i> (USA), 2008	98 points
2004	<i>Guía Proensa 2008</i> (Spain)	98 points
2001	<i>Decanter Magazine</i> (UK), December 2006	5 stars ★ ★ ★ ★ ★
2001	<i>Guía Proensa 2006</i> (Spain)	98 points
2001	<i>Wine Spectator</i> (USA), 2006	98 points
2000	Stephen Brook, <i>Decanter Magazine</i> (UK), May 2007	5 stars ★ ★ ★ ★ ★
2000	<i>Wine Advocate</i>	92+ points
2000	<i>Wine Cellar</i>	92 points
1999	<i>Guía TodoVino 2008</i>	2 <i>Lacres</i> . Exceptional Wine
1999	<i>Wine Spectator</i> (USA), 2006	91 points
1996	<i>Wine Spectator</i> (USA), 2006	90 points

Cims de Porrera



Awards

Silver Medal
Best in Class
in

The International
Wine & Spirit Competition
2007
(United Kingdom)

Silver Medal
in the

Challenge International
du Vin 2007
(France)

Silver Medal
in

The International Wine &
Spirit Competition
2004
(United Kingdom)

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CIMS DE PORRERA CLÀSSIC GARNATXA 2005

This new Cims de Porrera is another exceptional Priorat made from the Designation of Origin's other classic grape variety, the Garnatxa. Like the Cims de Porrera Clàssic, this wine is made from the fruit of vineyards that are over 100 years old.

Qualified Designation of Origin: Priorat.

Grape variety: Old Garnatxa (100%).

Vineyards: Situated in the Porrera district. 40 to 100-year-old vines planted in slate soil at an altitude of 350 to 500 metres. Plantation density of 2,800 vines per hectare.

Harvesting: Manual, with 12-kg boxes.

Winemaking: The Garnatxa is put in the vat in an intact state and the temperature is allowed to rise to 32°C during fermentation. Daily pressing is combined with an occasional pump-over. The maceration period is 18-20 days.

Ageing: 16 months in 225-litre French oak barriques (20% new, 80% used).

Bottled: July 2007.

Alcohol content: 14.9% vol.

Total acidity: 5.10 g/l (tartaric acid).

pH: 3.39.

Tasting notes:





What the critics say...

Cims de
Porrera



VINTAGE	GUIDE/MAGAZINE	SCORE
2005	<i>La Guía TodoVino 2009</i> (Spain)	2 Lacres. Only five <i>Priorats</i> got this distinction.
2005	<i>Guía Proensa de los Mejores Vinos de España 2009</i> (Spain)	98 points
2005	<i>Anuario de Vinos El País 2009</i> (Spain)	4 racimos. Excellent wine.

Cims de - Porrera -

SOLANES 2005

Solanes demonstrates the true potential of the Carignan grape when blended with four other varieties; one native (Garnatxa) and three international (Cabernet Sauvignon, Syrah and Merlot). The grapes with which Solanes is made come from vines that are as old as 35 years and planted in slate soil. The grapes are hand picked.

Qualified Designation of Origin: Priorat.

Grape variety: Carignan (45%), Garnatxa (35%), Cabernet Sauvignon (10%), Syrah/Merlot (10%).

Vineyards: Situated in the Porrera district. 40 to 100-year-old vines planted in slate soil at an altitude of 350 to 500 metres. Plantation density of 2,800 vines per hectare.

Harvest: Manual, with 12-kg boxes.

Winemaking: The Carignan and Syrah grapes were stemmed, crushed, fermented at 28°C and gently pumped over for 22-25 days. The young Garnatxa, Cabernet Sauvignon and Merlot were put in the vat intact and vinified at a high temperature (32-34°C). They were subsequently pumped over with air during fermentation and pressed after 12-16 days.

Ageing: 14 months in French oak barriques of first, second and third wine and in 7,000-litre vats of new French oak.

Bottled: April 2007.

Alcohol content: 14.60% vol.

Total acidity: 5.0 g/l (tartaric acid).

pH: 3.48.

Producción: 55,000 bottles.

Tasting notes: Very ripe black fruit notes and very light touches of toast appear on the nose, along with underwood, mint and dried fruit... On the palate, it is silky and smooth, exuding notes of liquorice, black fruit and spices. Very ripe tannins and well integrated acidity.





What the critics say...

- A *"highly recommended"* Priorat.

The Miami Herald (USA), September 2007

- *"An expressive, balanced, well-bodied and pedigree wine that is reluctant to take second place in the winery portfolio"*.

Bartolomé Sánchez, *Mi Vino* (Spain), September 2007

- *"Concentrated, fresh and solid on both the nose and palate, this wine is the fruit of meticulous work in the winery and above all the vineyard". "On the nose, it is highly intense and complex with abundant and well-ripened black fruit, such as macerated plum and cherry, Mediterranean herbs, notes of cacao, black liquorice and toasted cask notes, like coffee, burnt log and pipe smoke. On the palate, it is flavourful, firm and powerful with a multitude of flavours, where fruity sensations predominate. Good acidity and tannins. A long finish reveals herbs macerated in liqueur"*.

Vivir el Vino 2008 Guide (Spain)

- *"Dark purple. Nose opens with dark berry aromas with some earthy, beetroot and strawberry in the background. Well filled mouth carries the same set of berry flavours along with hints of vanilla and sweet spice. Supple tannins lead into berry loaded finish". **SILVER MEDAL BEST IN CLASS.***

International Wine & Spirit Competition Results (United Kingdom), 2007

VINTAGE	GUIDE / MAGAZINE	SCORE
2005	<i>The Wine Advocate</i> by ROBERT MONDAVI (USA) 2009	90 points
2005	<i>Guía Repsol de los Vinos de España 2009</i> (Spain)	91 points
2005	<i>Anuario de Vinos El País 2009</i> (Spain)	3 racimos. Very good wine
2004	<i>Guía Peñín 2008</i> (Spain)	89 points "Very Good Wine"
2004	<i>Wine Advocate</i> (USA) 2008	91 puntos
2003	<i>Decanter Magazine</i> (United Kingdom)	3 stars ★ ★ ★
2003	<i>Guía Peñín 2007</i> (Spain)	89 points. Very good wine
2002	<i>Wine Spectator</i> (USA)	89 points
2002	<i>Anuario de Vinos El País 2006</i> (Spain)	3 racimos Very good wine
2001	<i>Wine Spectator</i> (USA)	90 points
2000	<i>Wine Spectator</i> (USA)	90 points

Cims de Porrera



Awards

Gold Medal

in

The Decanter
World Wine Awards
2007

(United Kingdom)



Silver Medal

Best in Class

in

The International
Wine & Spirit Competition
2007

(United Kingdom)



Silver Medal

in the

Challenge International
du Vin 2007

(France)



Gold Medal

in

The International Wine
and Spirit Competition 2004
(United Kingdom)



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