

PLERET 2014 (red)



HISTORY:

“A pleret is a Catalan expression that means “slowly, calmly, and step by step”. This is the best way to enjoy this wine. Buil & Giné’s proposal is that once this wine is opened, it allows people to discover and enjoy a “pleret”, a vast range of sensations and aromas. This is a true experience that conveys the essence of the Priorat and its valuable ancient vineyards.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, D.O.Q. Priorat

Alcohol: 15%.

Variety: 85% Garnacha and Carignan; and 15% Cabernet Sauvignon, Merlot and Syrah.

Aging: Wine kept in French oak barrels for 10 – 14 months. Followed by ‘coupage’ and bottling. Wines are then bottle aged for the remaining of the time. Varietals fermented separately. Temperature controlled, long maceration.

Tasting Notes:

Elegant and balanced, with a ripe fruit entrance, followed by a fresh flavor with an unctuous, long finish, and slight wood overtones.

CRITICS & REVIEWS:

International Wine Report, Oct '22 gave 94 points, Pleret 2012 - “A fruit forward blend of Garnacha, Carignan, Cabernet Sauvignon, Merlot and Syrah offering interesting layers. Aromas of boysenberry, forest bark and green moss, raspberry, toasted fennel seed, vanilla, and menthol. On the palate we find integrated primary flavors of tobacco leaf, bright red fruits, elegant grandfatherly tannin, and dark forest. Structurally big yet smooth on the palate. Enjoy now or see how it changes in 10 years.”