

Melis

2004 Melis

- APPELLATION: Priorat, Spain
- COMPOSITION: 63% Grenache, 16% Carignane, 14% Syrah, 7% Cabernet Sauvignon.
- VINTAGE DETAILS: Overall, 2004 was a very good growing season. Substantial winter and spring rains refreshed soil moisture reserves, providing for the plants during a relatively hot summer. The majority of Melis' vineyards are dry-farmed, the vines having struggled for over 80 years. Our younger, drip-irrigated estate vineyard was carefully deficit-managed to encourage small berries, low yield, and sensory intensity. The consistent warmth of the growing season resulted in concentrated fruit flavors and well-matured grape tannins. Two brief low pressure systems moved through the region, one in late September, the other in mid-October, bringing rain and humidity. These did not cause us to rush a premature harvest - as pick decisions were driven by flavor ripeness and tannin quality, both of which are reflected in the wine.
- WINEMAKING: In addition to sorting in the vineyard, grapes were hand-sorted, gently destemmed and crushed directly to two ton stainless open-top tanks and 600L barrels. The must was kept cold and protected with inert gas during a cold soak that lasted from three to five days. Fermentations were started slowly, and fermenting tanks were punched down by hand one to three times a day, with macerations lasting from 21 to 32 days, depending on the individual lot. At the completion of maceration, the free run wine was transferred to barrel; the cap was gently pressed in a stainless basket press and then settled for up to 2 days before being transferred to barrel. The wines were aged in 100% new Burgundian French Oak (220L, 320L and 600L) for 15 months before being bottled without either fining or filtration.
- TASTING NOTES: Deep purple-black in color, this opulent wine offers a complex, seductive nose of black cherry and strawberry fruit, white pepper, violets, and cardamom, with mineral notes evoking the licorella slate and clay of our vineyards. In the glass the wine continues to evolve, revealing layers of black berries, spice, licorice, and thyme. The palate is luscious and rich, with mouth-filling dark fruit balanced with a silky texture, fine tannins, and well-integrated oak; the finish is long and lingers sumptuously.
- TECHNICAL NOTES: Alcohol 15.5% by volume
pH 3.48
Total Acidity 0.53 g/100ml
- RELEASE DATE: May 2006 SUGGESTED RETAIL: 75 EUROS, \$90 - U.S.