

# Melis 2005 Melis Priorat

**WINEMAKING:** In addition to a vineyard sorting, clusters were hand-sorted in the winery, gently destemmed and crushed directly to two ton stainless open-top tanks and 600L barrels for fermentation. Jack-stems were removed by hand. Most lots were cold soaked for two days. Fermentations were started slowly, with punchdowns by hand occurring one to two times a day; macerations lasted from 10 to 21 days, depending on the individual lot. At the completion of maceration, free run wines were transferred to barrel. The caps were gently pressed using 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 before being bottled without either fining or filtration.

**CHARACTER:** The 2005 Melis shows a deep purple black color, with beautiful aromas of black cherry, tobacco and violets, as well as unique mineral notes derived from the licorella slate of our vineyards. The palate is full and rich, with a silky texture balanced by fine tannins and a long finish. We recommend decanting this wine 30 to 60 minutes prior to drinking.

|                        |  |
|------------------------|--|
| <b>APPELLATION</b>     | <i>Priorat/Priorato, Spain</i>   |
| <b>COMPOSITION</b>     | <i>62% Grenache, 14% Carignane, 18% Syrah<br/>6% Cabernet Sauvignon</i>  |
| <b>VINEYARD SOURCE</b> | <i>Melis Estate Vineyard – Torroja del Priorat<br/>Melis Leased &amp; Farmed Vineyards –<br/>Torroja del Priorat and Porrera</i> |
| <b>ALCOHOL</b>         | <i>15% by volume</i>   |
| <b>pH</b>              | <i>3.5</i>   |
| <b>TOTAL ACIDITY</b>   | <i>3.72g/100ml</i>   |
| <b>BARREL AGING</b>    | <i>16 months</i>   |
| <b>OAK PROFILE</b>     | <i>100% Burgundian French oak<br/>(600L, 320L and 228L)</i>  |
| <b>RELEASE DATE</b>    | <i>May 2007</i>  |

**SUGGESTED RETAIL** *85 U.S. Dollars / 65 Euros*

