



2003 MORLANDA PRIORAT

TASTING NOTES

Morlanda is located in Bellmunt del Priorat and was founded in 1997, although the vineyards that surround the modern winery are much older. With 170 acres of land, only 47 are planted vineyards, many of which are 25 to 40 years old. The Morlanda vines typically yield under 1.25 tons per acre, low even for Priorat standards. The elevation is between 550 and 700 feet. The name of the winery is taken from the name of the highest hill in the area. The estate produces about 3,300 cases of wine annually.

TASTING NOTES

Full cherry, ruby red, with good intensity. Fine nose of deep, dark fruit, plums, blackberries and black currants, with lovely toasty, roasting coffee, a hint of balsamic, and a fine touch of licorice. Exceedingly complex. The palate is full and flavorful, reflecting the aromas on the nose with soft tannins, lightly sweet finish.

FOOD PAIRINGS

Because of its rich intensity, you'll want to go for big flavors here. Think grilled lamb, pepper steak or veal stew. It would also match well with a garlicky pasta or even a pizza with "the works."

WINEMAKING

2003 was a difficult year of great extremes. Overall it was extremely hot, but harvest time brought comfort with the cooler, breezy weather bestowing a truly high quality crop. Once the grapes started to ripen, their progress was monitored regularly by measuring the probable alcohol, the acidity, and the potential color every week to establish the optimum harvest date for each plot. Harvesting was done by hand starting the second week of September; field selecting only the appropriate bunches every day.

After destalking and crushing, the grapes were transferred to controlled temperature stainless steel tanks to ferment at between 25 and 28C. Maceration lasted 30 days, during which the young wine was regularly tasted and analyzed. Carefully monitored malolactic fermentation followed, allowing the preservation of the balances achieved by the precision of the grape selection.

BLEND

60% Garnacha, 30% Carinena, 10% Cabernet Sauvignon

ANALYSIS

Fermentation: Stainless Steel
Cooperage: 80% American Oak
Total Acidity: 0.50 g /100 ml
Alcohol: 14%

For more information, visit www.heredadcollection.com.