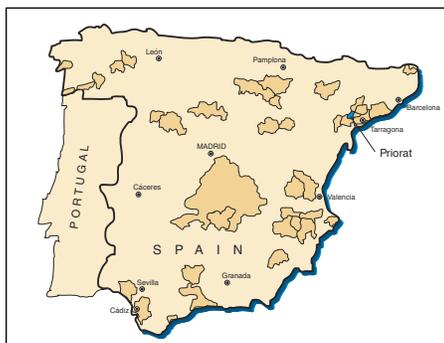


2004 MORLANDA CRIANÇA



Spain has over 60 Denominaciones de Origen. Priorat is located near the great Roman city of Tarragona on the Mediterranean coast. Other notable producers from Priorat include Clos Mogador, Cims de Porrera and Alvaro Palacios.

THE REGION



Morlanda is in the Priorat (pree-or OTT) Denominación de Origen Calificada (DOC), about 100 miles south of the city of Barcelona. Priorat is only one of two (Rioja is the other) Spanish wine regions that have been granted official DOC status – all other Spanish winemaking regions are simply DOs. Wines that come from DOC regions are subject to more rigorous standards than their DO counterparts.

Priorat is an ancient wine growing region, with vines first planted in the 12th century. Legend has it that a shepherd had a vision of angels climbing to heaven as if on a staircase. The Carthusian monks established a monastery or priory on the spot, which was called *Priorat de Scala Dei*, the Priory of the Staircase to God. The monks made wine, of course, and although the monastery is in ruins, the local inhabitants still make wine today.

All over Priorat, enthusiastic winemakers are discovering that the vineyards are capable of producing outstanding wines. Demand for the wines far exceeds supply, and Priorat bottlings are among the most expensive wines of Spain. Few bottles ever reach these shores.

Hillside vineyards are planted on terraces from about 300 feet to just over 1,500 feet in elevation, with an average height of about 500 feet. Summers are dry and hot, with rain coming in the fall and again in late spring. Temperatures can reach 100 degrees with an average temperature of about 82 degrees in summer. In winter, the temperature can plunge well below freezing. Summer nights can be chilly. This temperature swing helps keep acids and sugars in balance in the grapes, leading to a more intense and concentrated wine. Many of the vineyards are very old and gnarled. These stressed vines yield under a ton an acre in some cases, which also adds to the cost of the wine.

THE GRAPES

Morlanda Criança contains the traditional grapes of Priorat: Garnacha (gar-NACH-a) and Cariñena (car-ee-NEN-ya). Many believe that Garnacha and Cariñena are at their best in the Priorat, producing wines of enormous power and depth. More than 90 percent of the vines in the DOC are red varieties. More recent plantings include Cabernet Sauvignon, Merlot and Syrah. Of the white varieties, Macabeo, white Garnacha and Pedro Ximénez (used in sweet dessert wines) are traditional.

THE ESTATE

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.



WINEMAKING

After destalking and crushing, the grapes were transferred to controlled temperature stainless steel tanks to ferment between 77-80 degrees. Maceration lasted 30 days, during which period the young wine was regularly tasted and analyzed.

Once the solids had been removed, a carefully monitored malolactic fermentation followed and the wine was then racked into casks.

THE HARVEST

Summer was quite cool and wetter than usual, pushing back the harvest. But in September, the warm dry Cierzo wind blew strongly and brought about an optimum ripening of the grapes and gave us good balance as a result.

Once the grapes started to ripen, we monitored their progress regularly to establish the ideal harvest date for each block, measuring the alcohol, the acidity and the potential color every week.

Harvesting was done by hand; field selecting only the appropriate bunches every day. We started the 2004 vintage harvest in the third week of September.

TASTING NOTES

Gorgeous cherry, ruby red hues open this complex wine, followed by aromas and flavors of deep, dark plums, blackberries and currants with hints of roasted coffee, balsamic and a touch of licorice. The lush palate lingers, finishing with soft tannins.

TECHNICAL NOTES

Winemaker:	Adolfo Heredia
Vintage:	2004
Origin:	Priorat
Grape:	60% Garnacha Tinta 30% Cariñena 10% Cabernet Sauvignon
6-Pack Production:	3,333
Total Acidity:	5 g/l
Alcohol:	14%



The 2004 Morlanda Criança is part of the Heredad Collection of ultra-premium wines, selected to showcase the finest vineyards and leading DOs (*Denominaciones of Origen*) of Spain.