



MORLANDA CRIANÇA

2007



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 Álvaro Palacios.



THE REGION

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

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. In winter, the temperature can plunge well below freezing. Summer nights can be chilly as well. This temperature swing helps keep acids and sugars in balance in the grapes, leading to a more intense and concentrated wine.

All over Priorat, enthusiastic winemakers are discovering that the vineyards are capable of producing outstanding wines.

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 D.O.C. 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:

Following destalking and crushing, the grapes are transferred to stainless steel tanks. All the tanks have temperature control facilities, and fermentation is carried out at between 77° and 82°. Subsequent maceration lasts for around 30 days, the exact length of time for each tank being dependant on regular tasting and analysis.

Once racked from the heavy lees, the young wine goes through malolactic fermentation, which is monitored daily by analysis. Once it is finished the wine is racked and prepared for aging in barrel.

HARVEST:

Winter was very dry and cold, which delayed bud burst, however, spring brought much needed rain. The persistent drought in summer effectively eliminated the water reserves in the soil, and decreased production.

During summer the marked contrast in day and night temperatures extended the ripening process, and increased the quality of the harvest. The resulting grapes were extremely healthy at harvest time, precisely because of those adverse weather conditions of drought and shortage of water.

TASTING NOTE:

Mid to high intensity of color. Deep morello cherry red with long legs. The aroma is ripe, intense, with an abundance of dark, autumnal fruits. The oak is perfectly integrated with the complex full bodied fruit from both Cariñena and Garnacha, and there are lovely notes of licorice, toasty oak and dark chocolate. The palate is powerful, flavorsome and full of fruit, with a fine acidity and ripe tannins all in balance.

TECHNICAL NOTES

Winemaking Director: Adolfo Heredia

Vintage: 2007

Origin: Priorat

Grape: 50% Garnacha Tinta, 50% Cariñena,

Alcohol: 15.45%

Acidity: 4.9 g/l

SRP: \$48

MORLANDA

www.heredadcollection.com

©2011 Freixenet USA, Inc., Sonoma, CA. Morlanda is a registered trademark.

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