



2009 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

Intense cherry red in color with flashes of violet. This wine carries a complex nose of mulberry, cherry and fig. Hints of oak are integrated with the dense fruit structure created by the Garnacha and Cariñena. On the palate, this wine is powerful, full of rich, deep fruit flavors, spices and minerals. Finishing with a firm acidity, ripe tannins and lengthy finish.

FOOD PAIRINGS

The rich and powerful structure of this wines pairs well along side dishes with big flavors. Try braised short ribs, roasted pork loin or pasta with a garlic cream sauce.

WINEMAKING

Following destemming and crushing, the grapes are transferred to stainless steel tanks. All the tanks have temperature control facilities, and fermentation is carried out at between 770 and 820. Subsequent maceration lasts for around 30 days, the exact length of time for each tank being dependent 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.

BLEND

50% Garnacha Tinta, 50% Cariñena

ANALYSIS

Alcohol: 14.7%

Acidity: 5.6 g/L

For more information, visit www.heredadcollection.com.