

## **PESSEROLLES BRISAT**

### **2021**

*Pesseroles Brisat* is an emotional journey to the recovery of brisats, white grape wines macerated with skin. It comes from the white parcel we have on the *Camí de Pesseroles*, planted in 2002, with traditional Priorat varieties such as Picapoll blanc, Pedro Ximenes and Garnatxa blanca. The crumbled slate soil of the vineyards along the *Camí de Pesseroles*, with a subsoil with more clay than in other estates such as Escurçons allows a powerful structure in the mouth that is enhanced by the southwest orientation of the plot

*Denomination: D.O.Q. Priorat*  
*Varietals: 43% Picapoll blanc, , 29% Pedro Ximenes, 28% Garnatxa blanca*  
*Soil: Llicorella*  
*Bottles: 750 (75cl)*

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### **Vintage 2021 Characteristics**

It didn't rain much in 2021, but we came from the 2020 vintage, with a lot of water, and a Filomena (winter storm) with a lot of snow. Therefore, we do not enter the year with a water deficit. And it's not a particularly warm year either. There's a strange ripeness...a long, slow... and rain in September, 220 litres. And it looked like spring. And the plants started putting out leaves again. And the ripening of the grapes did not arrive because the plant concentrated the sugars in the new leaves. Although the grapes ripen on other levels: aromatically, tannins... In *Pesseroles*, this 2021 vintage is a light and tense vintage with very contained alcohol levels.

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### **Some words of winemaking and ageing...**

It is an artisanal wine, made by hand that co-fermented with its own yeasts and macerated for 14 days with skins and stems in clay amphorae. The aging of the flower was made in 54L demijohns and the pressed in a 300L white clay amphorae. Blend is done post-aging. No additives. It is bottled in March 2023.

