

PESSEROLLES BRISAT 2022

Pesseroles Brisat is an emotional journey to the recovery of “*briset wines*” (*Orange wines*), white grape wines macerated with skins. It comes from the white field located on the Pesseroles old path, planted in 2002, with traditional Priorat varieties such as *Picapoll blanc*, *Pedro Ximenes* and *Garnatxa blanca*. The crumbly slate soil of the vineyards along the Pesseroles old path, with a soil with some presence of clay in its lower layer, allows the wine to have a powerful structure in the mouth enhanced by the south-west orientation of the plot.

Apellation: D.O.Q. Priorat

Varietals: 42% Garnatxa blanca, 35% Picapoll and 23% Pedro Ximenes

Soil: Licorella (slate)

Bottles: 1037 (75cl)

Vintage 2022 characteristics

The 2022 vintage is very warm and dry (350 litres), marked by countless heat waves since May. The vineyard developed good vegetation due to the water accumulated in the previous two years, but the grapes received a lot of sunlight and temperature. The expression of this vintage recalls the expression of 2015, but with less rain. A mature but fine vintage, elegant but friendly.

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.

