

# LA VINYA DEL VUIT

2016

**Country**

Spain

**Region**

Priorat

**Varietal**

70% Carignan  
30% Garnacha

**Winemaker**

Sara Perez &  
René Barbier IV

**Alcohol Content**

15%

**Total Sulfur**

Sans Soufre

**Residual Sugar**

No data

**Acidity**

No data



## HISTORY

La Vinya del Vuit (The Wine of the Eight) was founded in 2001 by a group of eight friends; Sara Perez, René Barbier IV, Ester Nin, Nuria Perez, Montse Mateos, Iban Foix, Julien and Philippe Thévenon Basté. Barbier and Sara Perez are the oenologists for La Vinya del Vuit.

Sara Perez is considered by many to be one of the important winemakers in Spain. She is also a wine consultant, the oenologist at Mas Martinet and Venus la Universal with her husband René Barbier IV. Barbier is the son of the legendary Priorat pioneer René Barbier (III) from Clos Mogador.

## VINIFICATION and MATURATION

2016 was a concentrated and structured vintage in Priorat. Drought conditions persisted. Both the Garnacha and Carignan were harvested the same day. De-stemmed, co-fermented, 40-day maceration. Élevage in 300-liter French oak barrels for 19 months. The wine is biodynamically made at Clos Mogador. Total production 266cs.



### VINEYARD

A 4.5 hectare parcel located in Vilella Baixa and Gratallops. 70-100+ year old vines all planted to licorella dominant soils. Incredibly steep slopes require hand-harvesting with the assistance of a mule-drawn plough. Biodynamically farmed,



### TASTING NOTES

Good acidity to compensate this concentration, the highest acidity with 2018. This is a tight vintage for this wine; it's rich, tasty and clean, with fine tannins. It's concentrated and powerful but not aggressive; it has nice balance. (Wine Advocate, December 2020).



### FOOD PAIRING

Grilled lamb, beef brisket, wild boar, spiced kebabs, babaganoush, roasted squash dishes, Moroccan tajines, Manchego.