

LA VINYA DEL VUIT

2019

Country

Spain

Region

Priorat

Varietal

70% Carignan
30% Garnacha

Winemaker

Sara Perez &
René Barbier IV

Alcohol Content

15.5%

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 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

Marked by a heat wave at the end of June (temperatures reached 114.8F) damaged vines for the 2020 vintage. Co-fermented 50% whole cluster maceration for 15-20 days, then 30% stem inclusion for 45 days. Half aged in French and Austrian oak barrels (20% new oak) for 18-20 months. Half in 55l demijohns. The wine is biodynamically made at Clos Mogador.

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



The grapes sustained heatstroke rendering the grapes, stems and leaves more tender; a situation entirely new to us. A year of generous expression and fullness in the mouth.
(René Barbier III remarks)

FOOD PAIRING



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

