

Nunci Negre 2017 Mas de les Pereres - 75 cl.



As it is the case for most new style Priorat wines, Dirk uses a base of Grenache-Carignan (minimum 50%), blended with other grapes, mainly from younger vines. Even though it has a Mediterranean touch to it, this wine is very fresh, maybe thanks to the Cabernet Franc, which is quite rare in this zone. The time of ageing in wood is reduced, so as to limit the oaky notes - and it is a success. An outstanding price-quality relation. The name Nunci comes from the fact that Dirk bought his vineyards from the village's cryer - the Nunci.



Vinification

12 months in French oak barrels, 50% of which are new oak, the rest 2 or 3 year old barrels. Low temperature fermentation and long maceration.



Storage potential

Drink as from : 2024
Best moment : 2025-2028
Until : 2033



To serve

Serve at cellar temperature after decanting (at least during the first 5 years)



Trial analysis

The rather discreet nose opens up with air - strong mineral notes, granite, red and fruit galore and some black berries too in the background. Very juicy, fruity and compact on the palate, with solid but soft tannins. Juicy in the - long- finish too.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Syrah (36%), Garnatxa (22%), Cabernet Franc (20%), Merlot (14%), Cabernet Sauvignon (7%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Mas de les Pereres

Description domain

When a Belgian vet falls in love with the Priorat terroir wines.



Biological