

# DEGUSTATION N°81

**Inici 2016 / Merum Priorati**

**Priorat DOQ / 15%vol.**

**55% Grenache + 15% Carignan + 15% Syrah +**

**15% Cabernet Sauvignon**

**Viticulture héroïque**



**Deep ruby colour**



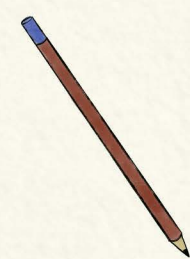
**Defined aromas with pronounced intensity**

**Ripe & cooked red fruit (strawberry, cherry, raspberry), black fruit (black plum, blueberry, blackberry), spice (black pepper, liquorice), minerality (pencil lead, granite, stones, crushed gravel), oak (coffee beans, chocolate, smoke), herbs (medicinal herbs, sage, dried herbs) and bottle ageing (leather, game, caramel)**



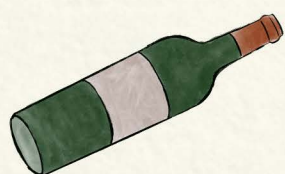
**Dry, medium(+) acidity, medium(+) slightly grainy but velvety tannins, high alcohol, full body, long finish**

**Flavours of pronounced intensity with strawberry, cherry, raspberry, black plum, blueberry, blackberry, black pepper, liquorice, stones, crushed gravel, sage, medicinal herbs, mint, coffee beans, chocolate, leather, game, bacon**



**Outstanding wine: juicy, spicy & concentrated**

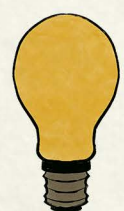
**To serve at 15-18°C**



**To drink now or save until 2031**



**With duck shepherd's pie, aubergine moussaka, chicken with ceps & peppers in olive oil, grilled lamb with dried herbs & aubergines, cheddar or Saint Nectaire,...**



**Fun fact: Heroic viticulture in Priorat means vines are planted on steep stony slopes (5-60% gradient), called « costers ». Narrow terraces result in all work done by hand.**

@WinebyAlex