

PRIORAT NATUR (Priorat, Spain)



Priorat Natur was founded in 1997, by Xavier Buil, his wife Anna Cuadrat, and their partner, under the philosophy of making handcrafted local Priorat products, and selling them around the world.

According to ancient writings, Vermouth was invented by Hippocrates, a famous physician of antiquity, born in 460 BC. He macerated flowers and leaves of wormwood dictamo in wine, obtaining, what in the middle ages was called, "Hippocratic wine", or simply "herbal wine."

The grapes used for this Vermouth come from two different farmers, with a total of 2.8 acres of vineyards, and are grown practicing organic methods. Vermouth has been the aperitif par excellence in the Priorat region for nearly 100 years.

The initial white wine is made from Macabeo, Pedro Ximénez, and White Garnacha, and is vinified by being in contact with the grape skins, giving it more aroma, and a pale golden color. A small amount of sugar is added giving it the desired sweetness and it is macerated with aromatic herbs: fennel, rosemary, cumin, cinnamon, and vanilla. The wine is then aged a minimum of two years in old oak barrels, where it obtains the desired aromas, and its characteristic amber coloring.

After one year, a small amount of the young white wine is added to the barrel of "old" Vermouth, where it rests for another year before being bottled. Bottling is done in small quantities at a time. This ensures that the minimum age of the Vermouth is two years.

THE APERITIF WINE

VERMUT



- **Grapes:** White Garnacha, Pedro Ximénez, and Macabeo macerated with aromatic herbs: fennel, rosemary, cumin, cinnamon, and vanilla.
- **Production:** 700 cases per year.
- **Taste:** In addition to the herbal infusion, on the second level, aromas appear of aged wood, the earth just after a rain, truffle, and honey. The original blend provokes surprising sensations to the senses. On the palate, it is balanced, with just enough sweetness, to compliment the accompanying characteristic bitter citrus.
- **Color:** Amber color, with mahogany reflections, clean.
- **Alcohol content:** 16%.
- **Serve with:** Anything slightly salty or savory, great with appetizers! The traditional tapas from this region are olives and salty nuts. Serve in small pours with 2 ice cubes, cold, or mix it, and make your own cocktail!

CRITICS & REVIEWS:

-**Wine Enthusiast, March '18** gave **96 points** to **Priorat Natur NV Vermut**. "Ruddy orange in hue, this Catalonia vermouth offers earthy aromas. The deep, intriguing palate has plenty of bittersweet interplay, flitting between hints of melon, white floral freshness, orange peel, and almond bitterness, accented with rosemary, and vanilla. Complex and delicious."

-**International Wine Report, October '17** gave **90 points** to **Priorat Natur NV Vermut**. "A blend of Garnatxa Blanca, Macabeu, and Pedro Ximenez, the intense aromas entice showcasing burnt cedar, peat moss, vanilla oil, and blood orange zest. Moderately sweet and weighing in at 16% alcohol there are ripe orange blossom, Pazzaz apple pie, lemongrass, and apricot oil flavors, that sit alongside some nice tension."