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PRIORAT NATUR

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ARTISANAL VERMOUTH

Founded in 1997 by Xavier Buil, his wife Anna Cuadrat, and their partner; Priorat Natur operates under the philosophy of creating handcrafted local Priorat products and selling them globally. According to ancient writings, Vermouth was invented by Hippocrates, a renowned physician born in 460 BC, who macerated flowers and wormwood leaves in wine to create what was later known as "Hippocratic wine" or "herbal wine."

The grapes for Priorat Natur's Vermouth come from two farmers, totaling 2.8 acres of vineyards, cultivated using organic methods. Vermouth has been the aperitif of choice in the Priorat region for nearly 100 years.

The base white wine is made from Macabeo, Pedro Ximénez, and White Garnacha, vinified with grape skins for enhanced aroma and a pale golden color. A small amount of caramel is added for sweetness, and the wine is macerated with aromatic herbs like fennel, rosemary, cumin, cinnamon, and vanilla.

The wine is then aged for a minimum of two years in old oak barrels, gaining desired aromas and characteristic amber coloring. Each year, young white wine is added to the "old" Vermouth barrel, resting for another year before bottling. This method ensures that the Vermouth is always at least two years old, maintaining consistency and quality. Bottling is done in small batches to preserve the handcrafted nature of the product.

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Vermut

HISTORY:
Founded in 1997, Priorat Natur crafts artisanal Vermouth using organic grapes and traditional methods, ensuring each batch is aged at least two years for rich flavor and quality.

TECHNICAL TASTE:
Region/ Sub-Region: Spain, Priorat.

Alcohol: 16%.

Variety: White Garnacha, Pedro Ximénez, and Macabeo. Grapes are vinified in contact with the skins. A small amount of caramel is added that has been macerated with aromatic herbs: fennel, rosemary, cumin, cinnamon, and vanilla.

Aging: Aged a minimum of two years in old oak barrels. After 1 year, "new" wine is added to the barrel, then aged for one more year before bottling.

Tasting Notes: Amber color with mahogany reflections, clean. Herbal notes from the infusion, citrus rind, dried stone fruit, aged wood, truffles, honey, and wet rock. Balanced palate with just enough sweetness to complement the accompanying characteristic bitter citrus.

Case production: 2,000 bottles per year

Washington Wine Blog: Awarded 92 points, showcasing fresh herbs, beeswax, sour cantaloupe, and blood orange rind with a slightly sweet, rich texture and layers of melon fruits, honey, pine needle, and floral accents.

Wine Enthusiast: Awarded 96 points, with earthy aromas and a bittersweet palate featuring melon, white floral notes, orange peel, almond bitterness, rosemary, and vanilla. Complex and delicious.

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