

PRIORAT NATUR (Priorat, Spain)



THE WINERY

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 comes 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. It is vinified by being in contact with the grape skins, giving it more aroma, and a pale golden color. A small amount of caramel 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.

Map of Priorat

Priorat Natur is located in Falset.



VERMUT



- **Region/ Sub-Region:** Spain, Priorat
- **Grapes:** White Garnacha, Pedro Ximénez, and Macabeo.
- **Vinification:** 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:** Wine is 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 being bottled.
- **Nose:** Herbal notes from the infusion. Citrus rind, dried stone fruit, aged wood, truffles, honey, and wet rock.
- **Taste:** 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%.
- **Gastronomy:** Anything slightly salty or savory. Traditional tapas from this region, olives and salty nuts. Small pours with 2 ice cubes garnished with and orange peel or mix it and make your own cocktail.
- **Production:** 700 cases per year.

CRITICS & REVIEWS:

Washington Wine Blog, Feb '21 - 92 points – “Made from Macabeo, Pedro Ximenex and Garnacha Blanco grapes, the wine is made by using a touch of caramel and then macerated in fennel, rosemary, cumin, cinnamon and vanilla before being aged for two years in used oak. Fresh herbs and beeswax tones mingle with sour cantaloupe and blood orange rind aromatics all mingle together in the glass. The palate comes of slightly sweet with a round mouthfeel and rich texture. Layers of melon fruits mingle with stony and nutty undertones, with honey, pine needle and floral accents. This is truly one of a kind stuff that will cellar well for at least another decade.”

Wine Enthusiast, May '18 - 96 points - “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.”