



EN NÚMEROS VERMELLS AiAiAi...



REGION/ ORIGIN	Catalunya Priorat D.O.Q.	WINEMAKER	Silvia Puig
VINTAGE	2014	WINERY ESTABLISHED	2013
VARIETALS	52% Garnatxa Negra & Peluda, 38% Carinyena, 7% Syrah, 3% Merlot	VINEYARD(S)	Estate vines
ALCOHOL	13%	AGE OF VINEYARD(S)	30-60 years old
FERMENTATION	300 & 500L oak	SOIL TYPE	Llicorella
AGING	9 months	ELEVATION	280 – 340 meters
BARREL TYPE/ YEARS IN USE	French – low toast A range of ages	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	HARVEST TIME	Late Sept/Early Oct Very early morning
TOTAL SULFUR RS	60 mg/l 1 g/l	PRODUCTION	2,000 bottles

'We are a very very small winery, a garage in fact; so we select very special & old vineyards for our special wines. Some plants are 100 years old, and we only get 300 grams per plant.'

En Números Vermells started as a small side project for the esteemed Silvia Puig while she was focusing on the wines of Vinedos y Ithaca (Puig Priorat). It is now Silvia's sole focus, however still very small (about a 5,000 bottle production), as she makes all of the wine in her home's garage, alongside her husband Pieter Truyts's Restaurant 'Brots.' She is located in Poboleda, a small village in the famous Gratallops district of Priorat, where she also works with her few small vineyards that range from 30 to 100 years old. She tends to her old vines completely organically, applying several biodynamic techniques as well to make sure that the fruit is pure and has a perfect balance of sugar, acid, and skin health at harvest. In the cellar she utilizes small stainless steel tanks, a range of used French barrels, and 380L clay amphorae, so that she can let the fruit ferment naturally and showcase its sense of place to the best of its ability. Silvia is making some of the freshest and cleanest expressions of Priorat in the region, because for her, showcasing the incredible terroir and fruit of her home's land is not worth hiding with over-maturation and oak.

*En Números Vermells = In the Red Label design by Adria Batet in 2008 (Spanish graffiti artist)
The image represents the Spanish/World financial crises, and represents Priorat's financial struggle as well*

AiAiAi is Silvia's freshest style red, and newest to her line up of incredible Priorat, taking its name from the expression that represents sincere surprise or dumbfoundness – AiAiAi! The grapes for this wine came from old vineyards on the steeply terraced, llicorella-slate soils, were hand-harvested, and brought to Silvia's garage to begin a cold, 48-hour maceration. A blend of Garnatxa Peluda, Garnatxa Negra, Carinyena, Syrah, and Merlot, the must was separately fermented in varying 300L and 500L French oak, where it also rested for 9 months before blending and an unfiltered bottling. The final wine is an approachable yet serious Priorat, with intensity in its fruit and structure, but with lifted acidity and floral aromatics. There are hints of anise, brambly berries, chocolate, and that delicious finish of wet and slaty rock that great Priorats showcase. Its so delicious that it could make one slap their forehead and say, 'AiAiAi! – that's great Priorat!'