



EN NÚMEROS VERMELLS

Priorat



REGION/ ORIGIN	Catalunya Priorat D.O.Q.	WINEMAKER	Silvia Puig
VINTAGE	2013	WINERY ESTABLISHED	2013
VARIETALS	70% Garnatxa Negra & Peluda, 30% Carinyena	VINEYARD(S)	Estate vines
ALCOHOL	13%	AGE OF VINEYARD(S)	50-100 years old
FERMENTATION	300 & 500L oak	SOIL TYPE	Llicorella
AGING	13 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	1,256 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 Truys'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 small 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*

En Números Vermells Black Label is one of Silvia's top red wines, and made in a very small quantity (only about 100 cases). Coming from some of her oldest vineyards, this is a unique Priorat blend that does not utilize any international varietals, but only showcases the local Garnatxa Peluda, Garnatxa Negra, and Carinyena grapes. The steep, llicorella-slate soils were hand-harvested and brought into the cellar (garage) for separate fermentations in both 300L and 500L French oak barrels with natural occurring yeasts. The wine then rested in the same barrels for 13 months before it was blended and bottled without filtration. The resulting juice is rich and luscious, yet delightfully fresh and balanced. There are loads of dark fruit and spice laden through the nose and palate, while accompanied by ample acidity and gripping tannins, and all leading to a long finish of slate driven minerality that sets great Priorat aside from so many wines from around the world, proving this to be a bottle that can lay down for many years to come, or consumed sooner of course.