



SARA PÉREZ
WINEMAKER

Sara has lived in the Priorat region since she was nine years old. She combined early studies in plant biology with work in vineyards and learning about the commercialization of wines. Upon completion of her studies in biology, she earned degrees in Viticulture from University Rovira I Virgili de Tarragona and in Philosophy from University of Barcelona. In 1996, Sara, with her brother Adrià, confronted their first vintage in Mas Martinet.

Sara is currently making wine in Priorat (Mas Martinet, Cims de Porrera) and Montsant (Venus and Dido, Venus la Universal). Other projects in Priorat include La Vinya del 8, a group impassioned for the recuperation of old vines, produced its first vintage in 2001, and Finca Partida Bellvisos (Ariadna) which produced its first vintage in 2002.

Sara also actively advises several Spanish wineries, including, but not limited to Celler del Roure in Valencia, Mustifullo in Utiel-Requena, Hereus de Ribas in Binissalem, and Vall Llach in Priorat.

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2002
» ALMA DE LLICORELLA «
PRIORAT
CARIÑENA/GARNACHA BLEND

VINEYARDS | WINEMAKING

Slate/quartzite soils. 10–15 days temperature-controlled fermentation (to a maximum of 28° C), 15 days post-fermentation maceration. Aged for 14 months in French oak (50% new).

GRAPES

60% Cariñena, 40% Garnacha (average age 60 years).
Picked: September 20–October 20, 2002.

TASTING NOTES

Aroma: Intense fruits, minerals, flowers, spices and oak. *Taste:* Plum and wild berries with licorice and spice; warm and earthy with fine tannins and a delicate structure.