



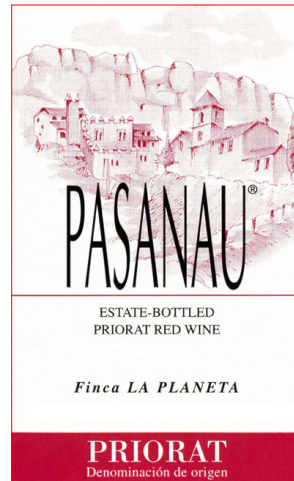
OUTSTANDING PRIORAT
CELLER
PASANAU

LA MORENA DE MONTSANT
PRIORAT • CATALONIA

The Pasanau Family, Proprietors

Located in Priorat's highest municipality, the Pasanau vineyards literally skirt the sheer rock wall of Sierra de Montsant that forms Priorat's viticultural boundary. At over 2400' in elevation, Pasanau's "Finca La Planeta" parcel experiences Priorat's greatest daily temperature fluctuations, ensuring freshness in the concentrated, late-harvested grapes as well as a uniquely tight-knit character to the albeit typically-powerful Priorat style. Soils of llicorella (decomposed slate) covered with gravely scree, formidable elevations, and a long, arid growing season severely limit yields while concentrating mineral extract and complexity. Having carved the 3-acre La Planeta parcel from the rocky cliff base in the early 1980s, Richard Pasanau planted Cabernet Sauvignon to complement the altitude and soils. As in all of Priorat, yields are minuscule.

El Vell Coster is produced from Mazuelo planted in the 1940s on a steep southfacing slope. As the most concentrated and least Mediterranean in style of all Priorat wines, Pasanau offers a unique perspective on this spectacular and ancient wine district.



FINCA LA PLANETA

Parker's Wine Advocate on the 2004: **95 Points** "The 2004 Finca la Planeta is 80% Cabernet Sauvignon and 20% old-vine Garnacha, an unusual blend for Priorat. The wine is aged for 12 months in new French and American oak. Purple-colored, it has an alluring perfume of pain grille, slate, lavender, black cherry, and black currant. This leads to a full-bodied, layered, spicy wine with tons of fruit and 3-5 years of cellaring potential. It should be at its best between 2012 and 2020."

EL VELL COSTER

Parker's Wine Advocate on the 2006: **94 Points** "Aged for 18 months in 400-liter French oak. It offers up an alluring bouquet of pain grille, lavender, cinnamon, liquid mineral, incense, and blueberry. Layered and nearly opulent on the palate, it conceals enough ripe tannin for another 5-7 years of evolution. This succulent, sexy effort has a 60-second finish. Its drinking window will extend from 2015 to 2030."

Tanzer's IWC on the 2006: **92 Points** "Glass-staining ruby. Intensely perfumed, seductive bouquet of dark berries, minerals and fresh flowers, with cracked pepper and smoky Indian spices adding complexity. Sweet cherry and blackcurrant flavors are given a nervy quality by suave minerality and gain depth with aeration. Supple, juicy and precise on the finish, with lingering notes of sweet red and dark berry skin. Lovely stuff, with the balance to reward aging."

Thank you for your time and for your interest in Connoisseur Wines.