PASANAU
La Morera de Montsant, Spain

HISTORY
The Pasanau family are perennial growers in Priorat, with vineyards located in the highest municipality of the region, literally skirting the sheer rock wall of the Sierra de Montsant which forms Priorat's viticultural boundary.

VINEYARDS
At over 2,400 feet, Pasanau's "Finca La Planeta" dominates the regional landscape and experiences Priorat's widest daily temperature variation.

Llicorella (decomposed slate) soils and a long, arid growing season, as elsewhere in Priorat, severely limit yields while packing the fruit with mineral extract and complexity.

Finca La Planeta is a three-hectare clearing hewn from the rocky base of the cliffs in the early 1980s, with gravelly topsoils covering the underlying regional slate (llicorella). As in the rest of Priorat, yields are minuscule, only 13,000 bottles per year produced from this site.

WINEMAKING
In 1995 a modern bodega was completed for a maximum production of 50,000 bottles. Grapes are picked in mid- to late-October and transported to the bodega in 40-pound boxes for a light crushing and destemming. The must flows by gravity to stainless steel tanks of 5,000 and 10,000-liter capacity for fermentation at a maximum of 26° Centigrade. The freerun wine is aged nearly one year in a mixture of new American and French oak types. Clarification is done through racking and light egg white fining prior to bottling in late Spring, always during a full moon.

Appellation
D.O. Priorat

Proprietors The Pasanau Family

Winemaker Sandra Doix

Elevation 2,400+ feet

Vine Age Planted in 1980s

Planted to Vine 12 ha

Soil Types
gravelly topsoils covering the underlying regional slate (llicorella