

Rene Barbier-Sara Perez

A pure and expressive Grenache, Partida del Pedrer is a tribute to the



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Alcohol :14,00 %

Composition: 100% Grenache





ne historic Priorat terroir, combining elegance, freshness, and depth.

Partida del Pedrer 2021

Priorat, Spain

Region and Vineyards

The vineyards of Partida del Pedrer are situated in **Gratallops**, one of the most prestigious villages in the **Priorat DOCa**, a region famed for its rugged terrain and exceptional wines. The landscape is defined by its **steep slopes and Llicorella soils**, a type of slate that gives Priorat wines their distinctive minerality and complexity. These ancient, fragmented schist soils force vines to grow deep into the bedrock, creating wines with a strong sense of place, intensity, and depth.

At an altitude of **350 meters**, the vineyards benefit from a unique microclimate, with warm days that encourage ripening and cool nights that help preserve acidity and aromatic freshness. The vines, many of which are over **70 years old**, are cultivated organically with a focus on **biodiversity and minimal human intervention**, producing **low yields but intensely concentrated fruit**. This delicate balance between sun exposure, soil composition, and vine age results in a wine that is both **powerful and elegant**, capturing the essence of its historic terroir.

Winemaking

Partida del Pedrer is crafted exclusively from **100% Garnatxa** (Grenache), a variety that thrives in Priorat's extreme conditions. The grapes are **hand-harvested** and undergo a **traditional foot-crushing process**, preserving the purity of the fruit while maintaining a strong connection to ancient winemaking methods. Fermentation is carried out **spontaneously with indigenous yeasts**, ensuring that the wine remains a true expression of its origin.

Aging takes place over **16 months in ceramic amphorae of 220L and 300L**, a choice that enhances **the wine's freshness**, **purity**, **and textural finesse**. Unlike traditional oak aging, amphorae allow for slow oxygen exchange without imparting additional flavors, keeping the focus on the fruit and minerality. The wine is bottled with minimal sulfur and without filtration, ensuring that it remains as **natural and authentic** as possible. This commitment to **low-intervention winemaking** results in a wine that is vibrant, expressive, and deeply connected to its terroir.







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Tasting Notes

- Color: Deep garnet red.
- **Aroma:** Ripe strawberry jam, dried flowers, mint, dark chocolate, black tea, and bergamot.
- **Palate:** Smooth and fluid, with a fresh, juicy core. The schistous soil adds a **smoky, mineral backbone**, giving the wine great depth and complexity.

Did You Know?

Sara Pérez and René Barbier belong to **Spain's new wave of visionary winemakers**, blending innovation with tradition. **Partida del Pedrer** is a testament to their philosophy—working with old vines, manual farming, and minimal intervention, allowing the land to tell its story in the glass.

Wine Pairing Ideas

- **Pork tenderloin with wild mushrooms** The earthy character of the dish enhances the wine's depth and minerality.
- **Roast quail with chestnuts** The wine's freshness and silky texture complement the richness of the game.
- Hare stew The dark fruit and smoky notes pair beautifully with slow-cooked wild meats.
- **Aged Manchego cheese** The wine's natural vibrancy balances the salty, nutty intensity of the cheese.



