



The Wine Advocate Collectors Series  
La Festa del Barolo

The Independent Consumer's Guide to Fine Wines

[HOME](#) [SUPPORT](#) [VIRTUAL TOUR](#) [SITE MAP](#) [CONTACT US](#) [BULLETIN BOARD](#)

[Explore Wines](#) [My Wines](#) [Hedonist's Gazette](#) [Article Archive](#) [In the Cellar](#) [Wine Journal](#) [In Asia - Pacific](#) [E-Zine](#)



## The Wine Advocate Tasting Notes



### Tasting History Menu:

- [Print Wine List](#)
- [Printer Friendly Version](#)
- [Text Search](#)
- [Advanced Search](#)
- [Vintage Search](#)
- [Category Search](#)
- [Issue Search](#)
- [Search Help](#)
- [Search Tips](#)
- [My Search Preferences](#)
- [Search Neal Martin's Notes](#)

### Quick Links

- [What's New](#)
- [Weekly Wine Buys](#)
- [Gift Subscriptions](#)
- [Shop The Wine Advocate Store](#)
- [TWA Editorial Calendar](#)

### Ratings On The Go

[Robert Parker Mobi](#)

### More Information

- [Executive Wine Seminars](#)
- [Cartoon of the Week](#)
- [Articles of Merit](#)
- [Find It Online](#)
- [Wine Education](#)
- [Glossary of Wine Terms](#)
- [The Vintage Chart](#)
- [The Wine Advocate](#)
- [TWA Rating System](#)

### Our Reviewers

- [Robert Parker](#)
- [Antonio Galloni](#)
- [Karen MacNeil](#)
- [Neal Martin](#)
- [Jay Miller](#)
- [Lisa Perrotti-Brown MW](#)
- [David Schildknecht](#)
- [Mark Squires](#)
- [Kevin Zraly](#)
- [Past Reviewers](#)

### Links

[Educational](#)

2005 Mas de les Pereres Nunci Abocat  [Add to Print List](#)

**RATING:** 91 points  
**PRODUCER:** Mas de les Pereres  
**FROM:** Priorat, Spain  
**VARIETY:** Proprietary Blend  
**DRINK:** 2008 - 2010  
**ESTIMATED COST:** \$40  
**SOURCE:** WA, #175  
 Feb 2008

The 2005 Nunci Abocat is a blend of Gamacha Blanca, Macabeo, and Moscatel sourced from vines ranging in age from 20 to 40 years. It was fermented in stainless steel and spent 6 months on its lees before it was bottled unfiltered (as were all of these wines). Medium straw-colored, it delivers an expressive bouquet of spring flowers, honey, slate, and pear. This is followed by a mouth-filling, rich, layered, intense wine which would pair well with flaky fish courses and roast chicken. Drink it over the next 1-2 years.

Importer: Jose Pastor, Vinos and Gourmet, Richmond, CA; tel. (510) 237-0077

-Jay Miller

2005 Mas de les Pereres Nunci Blanc  [Add to Print List](#)

**RATING:** 90 points  
**PRODUCER:** Mas de les Pereres  
**FROM:** Priorat, Spain  
**VARIETY:** Proprietary Blend  
**DRINK:** 2008 - 2011  
**ESTIMATED COST:** \$65  
**SOURCE:** WA, #175  
 Feb 2008

The 2005 Nunci Blanc is a blend of Gamacha Blanca and Macabeo from 40- to 60-year-old vines. It was aged for 9 months in French oak. Light gold-colored, it has an alluring perfume of mineral, honey, spring flowers, and pear with a hint of oak in the background. Ripe, balanced, and long, with excellent grip, it is a bit more elegant than its sibling but with slightly less impact. It too should be drunk over the next several years.

Importer: Jose Pastor, Vinos and Gourmet, Richmond, CA; tel. (510) 237-0077

-Jay Miller

2005 Mas de les Pereres Nunci Costero  [Add to Print List](#)

**RATING:** 92 points  
**PRODUCER:** Mas de les Pereres  
**FROM:** Priorat, Spain  
**VARIETY:** Proprietary Blend  
**DRINK:** 2015 - 2025  
**ESTIMATED COST:** \$70  
**SOURCE:** WA, #194  
 May 2011

The 2005 Nunci Costero is a blend of five grapes aged for 12 months in new French oak. Opaque purple in color, it is a dense, rich, mouth-filling Priorat with plenty of minerality and savory black fruits in its aromas and flavors. Give it 4-6 years of additional cellaring and drink it through 2025.

Importer: Spanish Vineyard Importers, Cincinnati, OH; tel. (512) 624-7918

-Jay Miller

2004 Mas de les Pereres Nunci Costero  [Add to Print List](#)

**RATING:** 92 points

The 2004 Nunci Costero is a blend of Gamacha and Carinena from vines averaging 60-80 years of age. It

**PRODUCER:** Mas de les Pereres  
**FROM:** Priorat, Spain  
**VARIETY:** Proprietary Blend  
**DRINK:** 2008 - 2020  
**ESTIMATED COST:** \$80  
**SOURCE:** WA, #175  
Feb 2008

Carinena from vines averaging 60-80 years of age. It was aged for 9 months in seasoned French oak. Dark crimson-colored, it presents a fragrant mineral, wild raspberry, and blueberry-scented nose leading to an elegant, ripe, sweet, well balanced Priorat with 2-3 years of aging potential. Long and personified by finesse, it should provide much pleasure through 2020.

Importer: Jose Pastor, Vinos and Gourmet, Richmond, CA; tel. (510) 237-0077

-Jay Miller

2005 Mas de les Pereres Nunci Negre  Add to Print List

**RATING:** 91 points  
**PRODUCER:** Mas de les Pereres  
**FROM:** Priorat, Spain  
**VARIETY:** Proprietary Blend  
**DRINK:** 2013 - 2019  
**ESTIMATED COST:** \$45  
**SOURCE:** WA, #194  
May 2011

The 2005 Nuncia Negre is a more brooding wine displaying Asian spices, incense, floral notes, and plenty of chewy black fruits. Slightly more structured than the Nuncito, it will evolve for 2-3 years and provide enjoyment through 2019.

Importer: Spanish Vineyard Importers, Cincinnati, OH; tel. (512) 624-7918

-Jay Miller

2004 Mas de les Pereres Nunci Negre  Add to Print List

**RATING:** 91 points  
**PRODUCER:** Mas de les Pereres  
**FROM:** Priorat, Spain  
**VARIETY:** Proprietary Blend  
**DRINK:** 2008 - 2016  
**ESTIMATED COST:** \$50  
**SOURCE:** WA, #175  
Feb 2008

The red wines begin with the 2004 Nunci Negre, a blend of Carinena, Garnacha, Cabernet Sauvignon, and Merlot, which was aged for 6 months in seasoned French oak. Dark ruby in color, it has an enticing aromatic array of slate, scorched earth, wild blueberry, black cherry, and black currant. Elegant, even feminine, for a Priorat, it has complex, silky flavors, good depth, and a sleek finish. It can be enjoyed now and over the next 6-8 years.

Importer: Jose Pastor, Vinos and Gourmet, Richmond, CA; tel. (510) 237-0077

-Jay Miller

2007 Mas de les Pereres Nuncito  Add to Print List

**RATING:** 90 points  
**PRODUCER:** Mas de les Pereres  
**FROM:** Priorat, Spain  
**VARIETY:** Proprietary Blend  
**DRINK:** 2011 - 2019  
**ESTIMATED COST:** \$30  
**SOURCE:** WA, #194  
May 2011

The 2007 Nuncito is a blend of Garnacha, Carinena, and Syrah made in a forward, up-front style. Aromas of spicy black fruits, minerals, lavender, and incense inform the nose of this easy-to-understand offering.

Succulent, nicely proportioned, and moderately lengthy, it will drink well for another 6-8 years.

Importer: Spanish Vineyard Importers, Cincinnati, OH; tel. (512) 624-7918

-Jay Miller

**About Maturity and Drink Dates:** Most reviews in The Wine Advocate include a period during which the wine should ideally be consumed. We express it as a range of years (Drink Dates) and we use that range to calculate a "Maturity" for the wine as of the current date. Maturity values are: Young - the early drink date is in the future; Early - first third of the drink date range; Mature - middle third of the range; Late - last third of the range; Old - the late drink date is in the past.

Please report errors on this page to [errors@erobertparker.com](mailto:errors@erobertparker.com)

eRobertParker.com<sup>SM</sup> is a service of eRobertParker, LLC  
Email: [info@erobertparker.com](mailto:info@erobertparker.com)  
Copyright © 2001-2012 - eRobertParker, LLC All rights reserved  
Portions Copyright © 2001-2012 - The Wine Advocate, Inc.  
Graphic Design by [Kitchco](#)

Except as otherwise expressly permitted under the [Subscription Agreement](#) or copyright law, no copying, redistribution, retransmission, publication or commercial exploitation of this material is permitted without the prior written consent of The Wine Advocate, Inc.