



PER ARA 2026

WINEMAKER'S NOTES

WINEMAKER: CRAIG MCNAUGHT

The Tempranillo grape has become synonymous with Stony Brook, and we felt that it was only fitting to show a lighter side of this usually rich and brooding red variety. The grapes were whole-bunch pressed for a beautiful pale pink appearance, then fermented in stainless steel. Three months of lees contact were allowed to develop a subtle richness in the mid-palate. As the only wine in our range not requiring significant aging to reach optimal drinking, the Catalan phrase 'per ara' translates into English as 'for now'.

TASTING NOTES

An enticing bouquet of delicate red berries, white peach blossom and ripe stone fruit, complemented by a subtle confectioned note that adds freshness and vibrancy to the aromatics.

The palate is beautifully textured, showing greater concentration and depth than previous vintages while retaining the bright, refreshing character that defines the style. Layers of succulent peach and flint are carried by crisp acidity, creating energy and focus. The finish is long and precise, with a gentle but persistent mineral note.

BOTTLES PRODUCED: 3,174

ANALYSIS

Alcohol: 13.51%	Sugar: 5g/l
Acidity: 7.3g/l	pH: 3.28

