



CASA GRAN DEL SIURANA

Designation of Origin

Priorat

Vintage

2011

Ageing

16 months in 225 liter new French oak barrels.

Varietals

90% Syrah, 10% Garnacha

Winemaking

Vinification in red. Maceration of 20 – 25 days at a controlled temperature of 24 - 28°C



“ The essence of the earth feeds this Syrah that captures the entire Sun in the high and poor parts of the Fredat estate. ”

Anna Gallisà. Winemaker.

Tasting Note

Dark cherry color. In the nose, very intense and complex aromas are appreciated: fruit (blackberry), vanilla, coffee, spices.

Creamy and round in the mouth, fresh and mineralized, with a well integrated oak.

Wide structure, a deep wine with a lot of body.

Tannins are very soft and delicious.

Very long and intense ending.

Analysis

ABV: 15,5 % by Vol.

Total acidity: 5,0 g/l .

Volatile acidity: 0,72 g/l .

Residual sugar:0,43 g/l.

pH: 3,67

Gran Cruor

