



CASA GRAN DEL SIURANA

## Designation of Origin

Priorat

## Vintage

2012

## Ageing

16 months in 225 liter French oak barrels.

## Varietals

100% Samsó.

## Winemaking

Vinification in red, long maceration 25-30 days, fermentation at a controlled temperature of 26°C



“ A wine that with these Samsó selections brings us all the virtues of the Priorat and its excellence. ”

Anna Gallisà. Winemaker.

## Tasting Note

Bold cherry color with a lot of layer.

Dense nose, deep, elegant and with a lot of Cariñena personality.

Notes of black fruit, balsamic and mineral. Velvety mouth, fresh and greedy with elegant tannins.

A special wine that transports you to all the depth of the land of Priorat.

## Analysis

ABV: 15 % by Vol.

Total acidity: 5,7 g/l .

Volatile acidity: 0,70 g/l .

Residual sugar:0,21 g/l.

pH: 3,46

## Gran Cruor Selecció Samsó