

Qualified Designation of Origin DOQ Priorat

Vintage

2014

Ageing 16 months in 225 liter French oak barrels.

Varietals

100% Cariñena.

Winemaking

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

66 A wine that with the selection of the very best Cariñena brings us all the virtues of the Priorat, and all its excellence. 99

Anna Gallisà, Winemaker,

Tasting Note

Black cherry colour with a deeply intense layer Aromas of ripe red fruits, liquorice, menthol and chocolate.

On the palate it is a wine with a long finish, elegant and fresh with round tannins.

A wine that clearly represents the variety from which it is made and the region from which it comes, a wine with a strong personality.

Analysis

ABV: 15 % by Vol. Total acidity: 5,2 g/l. Volatile acidity: 0,61 g/l. Total sugar: 0,66 g/l. pH: 3,40

Gran Cruor Selecció Caranyena

GRAN CRUOR SELECCIÓ CARANYENA

La millor Corangeno de la Viniza La Fredat (Rellmun

4 Rivert) Fromentaria-maryaria de 99 dies and tribels

es de course francès de 221 tetres

PRIORAT DOPISEN QUALIFICADA

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CASA GRAN DEL SIURANA

astat del barret Provelliment durant 14 mes

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