



CASA GRAN DEL SIURANA

## 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



# Gran Cruor Selecció Caranyena

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

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

