



CASA GRAN DEL SIURANA

Qualified Designation of Origin

Priorat

Vintage

2020

Varietals

Grenache noir (43%), Carignan (18%),
Cabernet Sauvignon (17%), Syrah (14%), Merlot (5%),
Cabernet Franc (2%), Tempranillo (1%)

Winemaking

Red winemaking. Maceration of 10-15 days at a controlled temperature of 26-28°C. GR-174 is a blend of winemaking techniques, varietals and even grape traits from the Priorat, with fermentations that are carried out both in steel tanks and in oak barrels, with ageing on the lees in vats and a small part ageing in barrels. All of the steps involved in the whole process are a way of traversing the GR-174 path.



GR-174

“ **A Priorat that represents the varieties and terroirs that are worked in Casa Gran del Siurana.** ”

Anna Gallisà. Winemaker.

Tasting Note

Very deep red cherry color with a magenta rim.

At the beginning predominant aromas of Grenache Noir with fruity notes of red fruit, blackberries and currants, while mint, balsamic and spicy notes appear in the background.

The mouth is pleasant, sweet with a velvety, fleshy texture. Round and soft tannins that extend the wine and make it enjoyable until the last drop.

Analysis

ABV: 15.0 % by Vol.

Total acidity: 5,6 g/l.

Volatile acidity: 0.62 g/l.

Total sugar: 0,9 g/l.

pH: 3.4