



CASA GRAN
DEL SIURANA

Agricultors · Artesans · Artistes



Qualified Designation of Origin

DOQ Priorat

Vintage

2014

Ageing

16 months in 225 liter French oak barrels.

Winemaking

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

“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.

Varietals

100% Cariñena.

Analysis

ABV: 15 % by Vol.

Gran Cruor Selecció Caranyena

