



CASA GRAN  
DEL SIURANA

Agricultors · Artesans · Artistes

### Designation of Origin

Priorat

### Vintage

2019

### Ageing

Ageing in steel tanks and concrete deposits followed by ageing in 225 liters and 400 liters French oak barrels for 12 months.

### Winemaking

La Fredat is the result of different winemaking techniques. First of all, fermentation with skin contact lasted 15 days, with very gentle punching of the cap. Part of the wine underwent whole-bunch fermentation for 16 days in concrete deposits where the wine afterwards aged for 8 months.



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*La Fredat is a terraced vineyard of llicorella (slate) where the Grenache expresses itself with authenticity.*

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*Anna Gallisà. Winemaker.*

### Tasting Note

Dark cherry color of a medium robe. Delicately perfumed nose, with floral and ripe red fruit notes. Powerful and balanced on the palate, with a unique balance. The fresh vibrancy, the sapid tannins of this vintage's fermentation come through clearly. A special Priorat, an incomparable expression of the Grenache varietal.

### Varietals

Garnacha

### Analysis

ABV: 15.5 % by Vol.