

SERRAS DEL PRIORAT

Varieties

- 55% Grenache (vines are approximately 10-15 years).
- 20% Carignan (vines are approximately 10-15 years).
- 15% Syrah (vines are approximately 10-15 years).
- 10% Cabernet Sauvignon (vines are approximately 10-15 years).

Harvest

- Manual in boxes of 20 Kg
- Process selection table

Winemaking

- Fermentation in 2500 litres vats at a controlled temperature. Daily "pigeage". After fermentation, maceration during a further 2 weeks followed by 7 months in 500 litres French oak casks.

Production

- 13.500 bottles

Bottle Type

- Burgundy

Tasting notes

- Black wine of intense color, middle layer, blue, clean and bright trim.
- Primary aromas of red fruit and subtle floral notes. Mineral notes with hints of vanilla and some notes of Mediterranean herbs.
- Entry into fresh and wide mouth, long finish, mineral and fruity aftertaste with memories of Mediterranean herbs (rosemary, lavender...).

Download data sheet

- [2010](#)
- [2011](#)



Wine spectator