



CASA GRAN DEL SIURANA

## Designation of Origin

Priorat

## Vintage

2017

## Varietals

Garnatxa (32%), Cabernet Sauvignon (21%),  
Samsó (17%), Syrah (15%), Merlot (10%),  
Cabernet Franc (3%), Ull de llebre (2%).

## Winemaking

Vinification in red. Maceration of 10-15 days at a  
controlled temperature of 26-28°C



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

*Anna Gallisà. Winemaker.*

## Tasting Note

Very deep cherry red.

Intense, fresh aromas of cassis, red fruits, blackberries,  
redcurrants, with a balsamic and spicy background.

Fresh but meaty in the mouth.

Silky, full bodied, with elegant and present tannins.

## Analysis

ABV: 15% by Vol.

Total acidity: 5.7 g/l.

Volatile acidity: 0.49 g/l.

Total sugar: 2.6 g/l.

pH: 3.5

**GR-174**