



CASA GRAN DEL SIURANA

## Designation of Origin

Priorat

## Vintage

2011

## Ageing

16 months in 225 liter new French oak barrels.

## Varietals

90% Syrah, 10% Garnacha

## Winemaking

Vinification in red. Maceration of 20 – 25 days at a controlled temperature of 24 - 28°C



“ The essence of the earth nourishes this Syrah that captures the entire Sun in the highest and poorest parts of the Fredat estate. ”

*Anna Gallisà. Winemaker.*

## Tasting Note

Dark cherry color. On the nose, very intense and complex aromas are appreciated: fruit (blackberry), vanilla, coffee, spices.

Creamy and round in the mouth, fresh and mineralized, with a well integrated oak.

Wide structure, a deep wine with a lot of body.

Tannins are very soft and delicious.

Very long and intense ending.

## Analysis

ABV: 15,5 % by Vol.

Total acidity: 5,0 g/l .

Volatile acidity: 0,72 g/l .

Residual sugar: 0,43 g/l.

pH: 3,67

# Gran Cruor