



CASA GRAN DEL SIURANA

## **Qualified Designation of Origin**

DOQ Priorat

## **Vintage**

2015

## **Ageing**

15 months in French oak barrels, both new and used.

## **Type of bottle**

Bordeaux

## **Varietals**

Cariñena (60%), Garnatxa (20%),  
Syrah (20%).

## **Winemaking**

Vinification in red. Maceration of 25-30 days at a  
controlled temperature of 24 - 28°C



**Cruor**

“ **A deep and elegant wine that  
beckons us into the Priorat  
with serenity.** ”

Anna Gallisà. Winemaker.

## **Tasting Note**

Cherry color with good layer.

The nose is fresh, with a predominance of aromas of  
Mediterranean herbs, balsamic and spicy notes that  
are integrated with the black fruit base of the wine.

On the palate, it has a sweet entry and is round and  
dense with freshness present at mid-mouth.

The tannins are elegant and polished.

A long wine with all the essence of Priorat.

## **Analysis**

ABV: 14,5 % by Vol.

Total acidity: 5,0 g/l .

Volatile acidity: 0,85 g/l .

Total sugar: 0,19 g/l.

pH: 3,60