



CASA GRAN DEL SIURANA



## Qualified Designation of Origin

DOQ Priorat

## Vintage

2013

## Ageing

14 months in 225 liter French oak barrels.

## Varietals

100% Cariñena.

## Winemaking

Vinification in red, long maceration 25-30 days, fermentation at a controlled temperature of 26°C

“ A wine that with the selection of the very best Cariñena brings us all the virtues of the Priorat, and all its excellence. ”

Anna Gallisà. Winemaker.

## Tasting Note

Garnet color bright and vivid.

Dense and intense nose that reveals a long way as it is tasted.

Aromas of black fruit combined with cedar, incense, spices that evolve towards coffee, chocolate, licorice, without losing the point of freshness and vivacity.

Velvety mouth, fresh and greedy with elegant tannins.

A special wine that transports you to the depth of the land of Priorat.

## Analysis

ABV: 14 % by Vol.

Total acidity: 4,9 g/l .

Volatile acidity: 0,59 g/l .

Total sugar: 0,53 g/l.

pH: 3,40

# Gran Cruor Selecció Caranyena

[www.casagrandelsiurana.com](http://www.casagrandelsiurana.com)

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