



CASA GRAN DEL SIURANA

## Qualified Designation of Origin

Priorat

## Vintage

2018

## Varietals

Garnatxa (32%), Syrah (20%),  
Cabernet Sauvignon (20%), Samsó (16%), Merlot (6%),  
Cabernet Franc (3%), Ull de llebre (3%).

## Winemaking

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



**GR-174**

“ **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: 14,5% by Vol.

Total acidity: 5.2 g/l.

Volatile acidity: 0.55 g/l.

Total sugar: 2.3 g/l.

pH: 3.34