



CASA GRAN DEL SIURANA

## Qualified Designation of Origin

DOQ Priorat

## Vintage

2016

## Ageing

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

## Type of bottle

Bordeaux

## Varietals

Garnacha (60%), Cariñena (31%), Syrah (9%).

## 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: 5,3 g/l .

Volatile acidity: 0,57 g/l .

Total sugar: 0,7 g/l.

pH: 3,32