



CASA GRAN DEL SIURANA

Designation of Origin

Priorat

Vintage

2016

Ageing

15 months in French oak barrels.

Varietals

100% Garnacha

Winemaking

Vinification in red. Maceration of 10-15 days at a controlled temperature of 25°C



“ **La Fredat is a terraced vineyard of *llicorella* (slate) where the Grenache expresses itself with authenticity.** ”

Anna Gallisà. Winemaker.

Tasting Note

Garnet color, medium robe.
Nose of delicate and deep perfume, ripe, with floral notes and red fruits.
Round and balanced mouth, enveloping.
With very soft and elegant tannins.

Analysis

ABV: 15.0 % by Vol.
Total acidity: 5,5 g/l .
Volatile acidity: 0,58 g/l .
Residual sugar: 0,8 g/l.
pH: 3,27

La Fredat