



CASA GRAN DEL SIURANA

Qualified Designation of Origin

DOQ Priorat

Vintage

2017

Ageing

15 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: 15 % by Vol.

Total acidity: 5,2 g/l .

Volatile acidity: 0,59 g/l .

Total sugar: 0,5 g/l.

pH: 3,61