



CASA GRAN DEL SIURANA

Designation of Origin

Priorat

Vintage

2014

Ageing

16 months new French oak barrels.

Varietals

100% Syrah

Winemaking

Careful selection of Syrah grapes elaborated in our vineyard La Fredat in which their ripening happen in different orientations to the Sun. The fermentation and maceration take place during 26 days and it is worked manually.



“ The essence of the earth nourishes this Syrah that captures the entire Sun in the highest and poorest parts of the Fredat estate. ”

Anna Gallisà. Winemaker.

Tasting Note

Dark cherry color. On the nose, very intense and complex aromas are appreciated: primary aromas of fruit that combine perfectly with the aromas obtained from the ageing.

On the palate, the flavors and texture lead to a fresh, lively and balanced wine. The tannins are very soft and delicious, resulting to a long and intense end.

A wine with a good present state and a great future evolution to happen.

Analysis

ABV: 15 % by Vol.
Total acidity: 4.7 g/l .
Volatile acidity: 0.87 g/l .
Total sugar: 0.42 g/l.
pH: 3.4

Gran Cruor