



CASA GRAN  
DEL SIURANA

Agricultors · Artesans · Artistes

## Designation of Origin

Priorat

## Vintage

2021

## Ageing

In steel tank and barrel for 6 months.

## Varietals

Carinyena 34%; Garnatxa 26%; Syrah 19%;  
Cabernet S. 12%.

## Winemaking

Fermentation in cement and steel tanks. A maceration of a few days with a part of stems to extract freshness and a soft tannin that provides an elegant structure.



“ **Minerality, impacting fruit, depth and complexity. A wine that immerses us in the purest essences of Priorat.** ”

Anna Gallisà, winemaker.

## Tasting Note

Cherry red colour. Very expressive, fresh and lively nose. Presence of floral notes, red fruit and balsamic notes. Fresh on the palate, with a young tannin that gives length and elegance to the wine.

## Analysis

ABV: 14.0 % by Vol.  
Total acidity: 5.1 g/l .  
pH: 3.49

# Ànima del Priorat