

D.O.Q. PRIORAT



CLOS MUSTARDÓ

CUVÉE SELECT ESTATE WINE

*Choicest clusters from
the best plots*

Creamy wine, round and powerful on the palate, displays an exquisite range of nuances to enjoy with time.

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APPELLATION OF ORIGIN

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• *Terrain & Winemaking*

Predominantly Garnacha (75 %), enriched with a variable blend of Cabernet Sauvignon, Merlot and Syrah, dependent on the harvest. Meticulous selection of the best plots from the Mas del Mustardo estate and the Torrotja old-slate vineyards. The choicest clusters are selected and hand-picked in 45-pound boxes and delivered direct to the winery where the sorting table is used to select the appropriate berries.

The grapes are destemmed and crushed before cooling to below 50°F (10°C), maturation in stainless steel tanks on its own skins. Alcoholic fermentation at a stable temperature between 78/82°F (26-27°C) with daily punching down and pumping overs so as to increase the extraction of tannins and color, and finally, malolactic fermentation is induced to reduce the acidity of the wine. After that, the wine is racked into 300-litre French oak barrels where it is aged for at least twelve months. Gently bottled, it continues to age for a minimum of another twelve months in there. Estate bottled wine.

• *For the consumer*

Round and creamy wine, powerful on the palate that demands patiently cooked recipes: a stew with meat, grains, beans and vegetables, a good grilled steak or perhaps with cod in cream sauce. To be tasted in good company, with friends or family, during those very special moments in which we are able to dedicate some time and see how the wine expresses all its nuances and complexities. Serving temperature: between 64° and 68° F. (18-20 °C) We recommend decanting.

• *Tasting notes*

Intense cherry-red color with a garnet rim.

Evocative aroma of mature fruit with some toasted oak, spices, cocoa and balsamic notes.

Powerful entry, harmonious and full with ripe tannins, balsamic and creamy oak notes and a long, smooth and persistent finish. Smooth as velvet.



CATAVINUM
Silver Medal

GUÍAPEÑÍN

Guía Peñín
91 POINTS

Vinologue Priorat
91-95 POINTS



DECANTER
Bronze Medal

