

D.O.Q. PRIORAT



# Clos Corriol

LIGHTLY OAK AGED

## *A wild card in the deck*

Multi-purpose red wine, committed to its amazing fruity expression and moderate tannin (not excessively tannic).

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APPELLATION OF ORIGIN

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## • *Terrain & Winemaking*

Predominantly Grenache grape with a touch of Cabernet Sauvignon, Merlot and Syrah. The vineyards are located at 700 meters, the highest elevation in DOQ Priorat. Harvest takes place around the end of September and grapes are selected in the field being hand-harvested in boxes. Second selection at the winery.

After cold incubation, the must is fermented with the skins at about 77°F (25°C) to better preserve its aromas. The maceration is for about 10 days, depending on the maturity of the grape. We are looking for a wine with volume, unctuous, round and not excessively tannic, with a fruity expression and easy to drink. The wine subsequently makes the malo-lactic fermentation in stainless steel tanks to decrease the acidity. Finally, it is aged in new oak barrels for 2 to 3 months, almost imperceptible on the palate, to help to prolong the life of the wine. Bottled on the property.

## • *For the consumer*

Round, fleshy and easy to drink wine with a fruity expression that is surprising. It can be consumed at any time, as an aperitif, with meals or at night. It is very appropriate with white meats (chicken, pork etc.), or fish with sauces.

Serving temperature: Between 61° and 63°F (16-17°C).

## • *Tasting notes*

Intense cherry color, with a violet rim.

Fresh aroma and intense fruit expression, red fruits with spicy nuances.

In mouth results full bodied, fresh, broad and smooth.

