

D.O.Q. PRIORAT



Clos Corriol

SELECT GRENACHE

Result of the choice

Maturity, complexity and concentration after long months being aged in oak barrel. Enjoy with all its nuances.

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APPELLATION OF ORIGIN

Clos Corriol

SELECT GRENACHE

• *Terrain & Winemaking*

Predominantly Garnacha with a touch of Cabernet Sauvignon, Merlot and Syrah, variable depending the harvest. Grapes from La Morera Estate vineyards, located at the highest elevation in Priorat, 600-700 meters of altitude. Hand-picked into 45-pound boxes. On the spot in the vineyard, we sort out the plots based on ripening level and then select the choicest clusters for direct delivery to the sorting table at the winery, where the fruit is carefully inspected for a second selection.

Grapes are destalked and crushed. The resulting paste or must is then cooled and introduced into stainless steel vats where the fermentation process begins. Process controlled by means of cooling jackets which maintain a temperature of 77-79° F. This alcoholic fermentation and maceration with the skins last about 20 days. During this time punching down and pumping over processes are carried out on a daily basis to increase extraction of color and tannins from the skins grapes. The wine is racked into a vat where the malolactic process to decrease its acidity takes place and, once ready, left to age into oak barrels for 6 to 12 months. Finally, finishes the ageing process in bottle racks. Estate bottled wine.

• *For the consumer*

Red wine with intense fruity expression, full bodied and balanced to enjoy with all its nuances. We hardly recommend to taste it with blue fish, roasted meat or any other grilled food. It can help in any occasion or meal. Perfect at home with some cured cheese while we enjoy with the family or during an informal friends meeting. Serving Temperature: Between 62° and 65°F (17-18°C).

• *Tasting notes*

Intense dark cherry color with purplish red at the rim.

Strong and expressive ripe fruit and bush aromas with subtle toasted and spicy notes from the oak ageing.

Warm, well-balanced and flavorsome. Clear fruity expression and soft tannin with a pleasing finish.



CATAVINUM
Silver Medal

GUÍAPEÑÍN

Guía Peñín
90 POINTS

