



Mas Blanc

CLOS DEL MAS

D.O.Q. PRIORAT



MERLOT, CABERNET SAUVIGNON, SYRAH, GRENACHE



SERVING TEMPERATURE: 18° C

Preparation

After a slow ripening process in stainless steel vats and subsequent aging in French and American oak barrels for six months, it is bottled to refine it and further age it in the bottle.

Appearance

Dark mahogany color, with violet tones, clean and bright. With a lot of depth.

Aroma

Intense aroma of ripe fruit. Once oxygenated, fruity aromas emerge, with slight hints of minerals and spices.

Taste

Notable taste of fruits, in good balance with the body of wine. Large concentration of soft tannins that give it a pleasant palate.