



*Mas Blanc*

# RED BAT

D.O.Q. PRIORAT



GRENACHE, CABERNET SAVIGNON, SYRAH



SERVING TEMPERATURE: 18° C

## Preparation

The grapes are harvested by hand then individually selected to leave only the finest berries. They then undergo cold maceration in small, pre-fermentation tanks for three days. Fermentation lasts 18 days.

## Appearance

Dark mahogany color, with violet tones, clean and bright.

## Aroma

Intense aroma of fresh red fruits, with nuances of blackberry and 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.