



*Mas Blanc*

+7

D.O.Q. PRIORAT



CABERNET SAUVIGNON, GRENACHE, SYRAH



SERVING TEMPERATURE: 18° C

## Preparation

Each variety is separately harvested by hand after undergoing strict ripening controls. Fermented in a stainless steel vat for 18 days, the coupage is done in the aging barrels, where it remains for one year before being refined in the bottle.

## Appearance

Highly persistent dark garnet wine.

## Aroma

The time spent in oak barrels is evident, mixed with fruity aromas that give it a great finesse and complexity.

## Taste

Full and complex, smooth and balanced on the palate. A wine where slightly smoked red fruits predominate.

## Awards

