



Mas Blanc

BALCONS

D.O.Q. PRIORAT



CABERNET SAUVIGNON, GRENACHE, MERLOT



SERVING TEMPERATURE: 18° C

Preparation

After several ripening checks, the grapes are manually harvested separately by variety, vine by vine, selecting the healthy bunches at peak ripeness. Then, they are fermented in small vats for 21 days, they undergo coupage, and the wine is then transferred to French oak barrels, where they remain for 14 months with their corresponding rackings. It is then bottled to continue the aging and refinement process.

Appearance

Wine with great depth, with violet tones and garnet reflections.

Aroma

Robust and powerful, you first notice the aging in the barrel, followed by aromas of ripe and pleasant fruits, as well as spicy nuances. As it oxygenates, it brings out its sweet fruitiness.

Taste

Full and vigorous, with persistent tannins and touches of wild fruits.