



*Mas Blanc*

# CLOS DEL MÚSIC

D.O.Q. PRIORAT



CABERNET SAUVIGNON, GRENACHE, MERLOT, SYRAH



SERVING TEMPERATURE: 18° C



ALCOHOL BY VOLUME 14.50%

## 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, after which the wine is transferred to French oak barrels for 14 months, until it is bottled for aging in the bottle.

## Appearance

Dark garnet with violet tones. Its intense color and good depth gives it a very fleshy appearance.

## Aroma

Wine with a great aromatic intensity with aspects that stand out, such as its minerality, as well as red fruits, like wild berries and blackberries. Once oxygenated, the barrel notes appear, such as smoked and roasted flavors. A stronger oxygenation reveals spices, mint and licorice.

## Taste

Great character, with an intense and deep body that fills the palate when tasted. The fruity notes combine with those produced during the aging in the barrel. Its aftertaste is very long and persistent.