

Mas Sinen La Vall Priorat

Mas Sinen

Spain - Catalunya - Priorat

This wine has a highly intense, lively vermilion red color, complex yet direct aromas with predominant ripe black and red fruits, notes of minerals and forest herbs. Flavors are strong, full and layered with round, fresh and delicate tannins.



Specifications

|                        |  |
|------------------------|--|
| Appellation            | Priorat  |
| Varietals              | 42% Garnacha, 30% Cariñena, 17% Cabernet Sauvignon, 11% Syrah (2018) ; 57% Garnacha, 24% Cabernet Sauvignon, 10% Cariñena, 9% Syrah (2016) |
| Agricultural Practices | Organic  |
| Certifications         | CCPAE Organic  |
| Soil type              | Licorella (decomposed Schist)  |
| Vinification           | Maceration for 21 days. ML in stainless steel tanks. Clarification with white egg and soft filtration. Aged 6 months in French oak.        |
| Pairings               | Meat, sausage, cheese.   |

Codes, Weights and Measures

|               |                              |
|---------------|------------------------------|
| UPC           | 7 84585 02647 0              |
| Units/Case    | 6                            |
| Unit Size     | 750 mL                       |
| Container     | bottle                       |
| SCC           | 1 07 84585 01509 9           |
| Case Weight   | 19                           |
| Cases/Pallet  | 75                           |
| Layers/Pallet | 15                           |
| ABV           | 14.50%                       |
| SRP           | \$ 38.99 USD<br>750mL Bottle |