

## Mas Sinen Clos Priorat

### Mas Sinen

#### Spain - Catalunya - Priorat

Before the 2017 vintage, this wine was called Negre. It is the same vinification and level of excellence as the prior cuvee, but with a different name.

It's quite ripe, concentrated, powerful and oaky with black rather than red fruit and peat and graphite aromas. The palate is full-bodied with plenty of rough-hewn tannins and moderate acidity, and is in need of bottle age and/or powerful food. An XXL Priorat.

## Specifications

<b>Appellation</b>	Priorat
<b>Varietals</b>	38% Garnacha, 22% Cabernet Sauvignon, 23% Carinena, 16% Syrah
<b>Agricultural Practices</b>	Organic
<b>Certifications</b>	CCPAE Organic European Vegetarian Union
<b>Soil type</b>	Llicorella (decomposed reddish/black slate with small particles of mica quartz)
<b>Vinification</b>	Maceration for 21 days. ML in stainless steel tanks. Clarification with white egg and soft filtration. Aged in 90% French, 10% American oak barrels for 12 months.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 00976 3
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 00976 0
<b>Case Weight</b>	20
<b>Cases/Pallet</b>	75
<b>Layers/Pallet</b>	15
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 62.99 USD 750mL Bottle