

# MAS SINÉN

COSTER

**PRIORAT**

2014

90 pts

*Robert Parker*  
WINE ADVOCATE

"The ambitious and oaky 2014 Mas Sinén Coster is Garnacha and Cariñena from sloped vineyards that yield no more than 500 grams of grapes per plant. It fermented in stainless steel for 14 days followed by 18 days of maceration, and it matured in new French oak barrels for 12 months. The oak is still pretty obvious; the fruit has good ripeness, and the mouthfeel shows balance, perhaps a little too much oak for the fruit. Give it a little more time in bottle. 1,600 bottles were filled in July 2016. - Luis Gutierrez"

**KYSELA PERE et FILS, LTD.**

