

MAS SINÉN

COSTER **PRIORAT** 2014

90 *Robert Parker*
WINE ADVOCATE
pts

"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. - LG"



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