

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

Appellation	Priorat
Varietals	38% Garnacha, 22% Cabernet Sauvignon, 23% Carinena, 16% Syrah
Agricultural Practices	Organic
Certifications	CCPAE Organic European Vegetarian Union
Soil type	Llicorella (decomposed reddish/black slate with small particles of mica quartz)
Vinification	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

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