

# 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                           |
| ABV           | 14.5%                        |
| SRP           | \$ 62.99 USD<br>750mL Bottle |