

Mas Sinen La Vall Priorat

Mas Sinen

Spain - Catalunya - Priorat

This wine has a highly intense, lively vermilion red color, complex yet direct aromas with predominant ripe black and red fruits, notes of minerals and forest herbs. Flavors are strong, full and layered with round, fresh and delicate tannins.

Specifications

Appellation	Priorat
Varietals	42% Garnacha, 30% Cariñena, 17% Cabernet Sauvignon, 11% Syrah (2018) ; 57% Garnacha, 24% Cabernet Sauvignon, 10% Cariñena, 9% Syrah (2016)
Agricultural Practices	Organic
Certifications	CCPAE Organic
Soil type	Licorella (decomposed Schist)
Vinification	Maceration for 21 days. ML in stainless steel tanks. Clarification with white egg and soft filtration. Aged 6 months in French oak.
Pairings	Meat, sausage, cheese.



Codes, Weights and Measures

UPC	7 84585 02647 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01509 9
Case Weight	19
Cases/Pallet	75
Layers/Pallet	15
ABV	14.50%
SRP	\$ 38.99 USD 750mL Bottle