



MAS SINÉN

NEGRE 2016



50% GARNATXA
30% CARINYENA
10% SYRAH
10% CABERNET SUVIGNION



LLICORELLA / SLATE



12 MONTHS IN FRENCH OAK



ORGANIC FARMING



DECLARED ALCOHOL VOL. 15%



7.200 BOTTLES



BRIGHT CHERRY PILLORY



INTENSE, PREDOMINATES THE
MEDITERRANEAN AROMAS OF
SUMMER FOREST & BLACK FRUITS



FRESH, DEEP AND VELVET

ABOUT US

WE ARE D.O.Q. PRIORAT WINERY DEVOTED TO THE VITICULTURE SINCE THE 19TH CENTURY. AS BURGOS PORTA CELLAR WE PRODUCED OUR FIRST ORGANIC WINE IN 2003, THROUGH A TRADITIONAL PROCESS.

THE VINEYARDS OF THE CELLAR ARE SITUATED IN A SMALL VALLEY IN POBOLEDA. THE AREA COMBINES ZONES OF CROP AND ZONES OF MEDITERRANEAN FOREST.

THE OLDEST VINEYARDS WERE PLANTED IN 1950 AND SURROUND THE CELLAR LOCATED IN MAS SINÉN WHICH IS AN ANCIENT FAMILY COUNTRY HOUSE FROM 17TH CENTURY.

THE VINEYARDS BELONGING TO THE FAMILY BURGOS PORTA AND COVERS AN EXTENSION OF 15 HECTARES, DISTRIBUTED BETWEEN THE 300 AND 500 METERS ABOVE SEA LEVEL.

THE AGE OF THE VINES RANGE FROM 5 TO THE AGE OF 70 AND THE SOIL IS LLICORELLA, CHARACTERISTIC SHALE OF THE D.O.Q. PRIORAT.

BURGOS PORTA FAMILY ELABORATES FOUR WINES OF LIMITED PRODUCTION. A FINE QUALITY PRODUCT THAT TRANSMITS ALL THE ESSENCE OF PRIORAT'S SOIL. WINES WITH CHARACTER, POWERFUL SOUL, A GREAT NUMBER OF FRUITY AROMAS, DEEP MINERAL FLAVOURS AND PLEASANT SPICED NOTES.

