

NASSOS



WINEYARD

Priorat is a geological singularity from a geological point of view. The ground is made of licorella, a flexible and soft slate. This soil retains moisture, which is an optimal feature of the vineyards soils. Furthermore, the slate retains the sun's heat and radiates it back onto the vine.

Average temperature of 15°C and average monthly rainfall of 400-600 mm.

WINEMAKING

5-day cold-maceration at 9°C. It keeps macerating about three weeks. After malolactic fermentation, it is raked to 500 liter French and American oak casks for 12 months.

TASTING

Wonderful cherry red color with garnet hues. Well interiersted wood, hints of chocolate and spices. Fresh and lush with elegant hints of ripped fruit.

PAIRING

Perfect pairing with stews, white meats, barbecue, blue fish and creamy cheeses.



DO Priorato



*90% Garnacha Tinta
10% Garnacha Peluda*



*12 months in 500 l
casks of French and
American oak*



14,5%