

# CLOS ROJA




## PRIORAT 2015



### Technical data

Appellation	Priorat DOCa
Winemaker	Meritxell Vila
Vineyards	Made from old vines (more than 50 years old), grown on slopes and terraces of the region's famous slate "licorella" soil, which is dry and provides low water retention.
Varietals	60% Cariñena, 30% Garnacha, 10% Shiraz.
Winery	State-of-the-art winery with five bottling lines located in the heart of Catalonia. Highly qualified winemaker with international experience.
Winemaking	After maceration, malolactic fermentation takes place for 30 days at a controlled temperature of between 26 and 28 ° C. During which daily pumping over and delestage take place. The wine is aged in 225 or 300 litre French Allier and American oak barrels for six months.

### Winemaker's notes

 Colour	Vibrant ruby colour with purple highlights.
 Nose	Intense red fruit aroma of strawberries and blackcurrants, with hints of chocolate.
 Palate	Powerful palate with the mineral and robust tannins that characterize these vineyards, and a long and well-balanced finish.

### Analysis

Alcohol	14.5% volume	Residual Sugar	1.9 g/l
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### Awards



Gold – AWC Vienna - 2017