

Samsara Priorat

Tasting note

This wine has a bright cherry colour. In the nose aromas of ripe red fruit, mandarin notes and light balsamic and spicy touches. In the mouth fresh and soft with notes of soft spices and ripe tannins. Long, fresh and fruity finish.

Serving temperature

Recommended serving temperature between 15 - 17°C.

Gastronomy

Delicious wine as an aperitif and goes well with Wild, beef and poultry.

Vinification

Grapes are selected from 15- to 70-year-old vines from the areas of Gratallops and La Vilella Alta. The principal grape varieties are Garnacha and Cariñena, with a touch of Syrah and Cabernet Sauvignon. The wine has aged for 12 months in French and American oak barrels and micro-oxygenation eggs. No additional sugar and sulphites are added.

Surrounding area

The D.O.C. Priorat region is together with Rioja known for its outstanding status. It is located in the South-Western part of Catalonia, where the climate is mild in the winter and hot in the summer. The influence of the sea together with the sun provides the land with a warm, gentle climate. The unique soil is formed by slate, which gives the wines a special quality.



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Wine description

Zone D.O.C. Priorat

Variety Garnacha Negra, Cariñena, Syrah, Cabernet Sauvignon

Alcohol 14,5%

Logistic Information

Bottle 0,75 L

Case 6 pcs.

Case size 30,2 x 24 x 17,5 cm

Weight 8,1 kg

Per pallet 117 cases

Awards

Decanter 2021 – 95 Points

