



BON MAS



Vntg 2020, 2019



GRAPE VARIETY

Garnacha, Mazuela



VINEYARD

Age: +65

Soil: licorella (slate), limestone

Altitude (m): 625



ANALYTICS

Alcohol Content: 14%



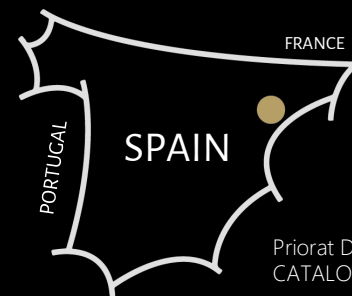
VINIFICATION

Fermented and macerated in traditional concrete vats with autoctonus yeast to obtain a subtle evolution and improve the aromas of the fruit. Process under controlled temperature. Sulfur under 50 mg/L, healthy wine to enjoy the full bottle.

AGING



Aged 5 months in old French and American oak barrels.



Priorat DOCa
CATALONIA, SPAIN



TASTING NOTES

Seductive ruby with purple reflections. Spiced cherry compote and red berry aromas are lifted by zesty mineral and cracked pepper notes, with notes of licorice and dark chocolate. Very fresh on the long finish, silky tannins which repeats the lively fruit and expressive mineral flavors.



PAIRING

Best paired with equally spectacular dishes as lamb chops, Iberic ham, duck, deer loin, beef and also delicious for Asian dishes and blue fish. Of course, do not forget chocolate desserts if you want to be impressed by the minerality of Bon Mas.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt. Pallet:
34 cm	25 cm	30,5 cm	16 Kg	60 cs	960Kg