



Wines & Cavas, 1942

Clos del Mas

Mas Blanc - D.O.Q Priorat

Varieties

Cabernet Sauvignon, Cariñena, Garnacha

Elaboration

After a slow fermentation process in stainless steel vats, followed by more than a year of ageing in French and American oak barrels, this wine was bottled to continue to its ageing and fining process.

Recommended Serving Temperature: 18°C

Alcohol Content: 14%

Aspect

Dark mahogany colour with purple tones, clear and brilliant. A very concentrated wine.

Aroma

Intense ripe fruit. As the wine is oxygenated, oak aromas come to the fore, along with light touches of mineral and spice.

Taste

Fruit stands out above everything else, yet it is well balanced with the body of the wine. Concentrated, smooth tannins make for a pleasant mouth-feel.

Food and wine pairing

Capon and Poularde, Deer, Cooked soups and stews and other, Quail and partridge, Rabbit and hare, Cured meats, Sirloin, Sirloin Steak, Stews and meat sauce, wild boar, Ham, Duck, Pig's trotters, Roast chicken, Chicken in sauce, cheese, Goat Cheese



*Prova da safra 2010 na EXPOVINIS BRASIL 2014, São Paulo (SP),
22 a 24/04/2014. (1º dia)*