



Abadia Mediterrània

DOQ Priorat

Grapes Garnacha 60% and Cariñena 40%

Boottle Bordeaux Elegance 75 cl.

Alcohol 14°

Visual examination

Very intense pillory red colour.

Aroma examination

Strains of liquorice and ripe black fruit (jam), deep, complex fragrances, graphite and toasty note.

Taste examination

Good structure in the mouth, balanced acidity, and well-rounded tannins and a long persistent finish.

Final impression

A potent wine, robust, fragrant and penetrating. It is produced with grapes from our oldest Garnacha and Cariñena vineyards whose average age is over 50 years. Production is carefully limited and the vines are planted in terraces of dark slate, which gives the wine its particular mineral flavour.

Optimum consumption

A wine whose qualities ensure a very good evolution in the bottle, if kept in optimum conditions.

Gastronomy

Roasts, red meats, grilled meats, game, cheeses, etc.

Ideal temperature

13° - 15° C.

Prior decanting is recommended.

Safra 2009. Prova na EXPOVINIS BRASIL 2015. São Paulo 24/04/2015.