

**MAS DE CAN BLAU 2018****TYPE**

Red wine aged for 18 months in new French oak barrels.

GRAPE VARIETIES

Cariñena, Syrah & Garnacha

VINIFICATION

Maceration-fermentation in small stainless-steel vats. Malolactic fermentation and subsequent aging in new French oak barrels for 18 months.

TASTING NOTES

Intense ruby red with garnet edges. Powerful aroma of ripe fruits and roasted, there is a balance between warm notes of macerated fruit and memories of terroir. Full, meaty and powerful on the palate, concentrated and tasty but not excessive with a long, wide and persistent finish. 'Well-furnished' as for its aging in oak, shaped to please both trained tasters and general consumers

FOOD PAIRINGS

Grilled or roasted red meats, wild and small game stews, poultry, rice, roasts, cured and blue cheeses, cured ham, cold cuts, mushrooms, pork stews and marmitako..

WINE STORAGE

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 15 °C and 18 °C.

UPC: 819451007755

CASE SCC: 20819451007759



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

GUIA PEÑIN 2020
93 POINTS

GUIA PEÑIN 2018
94 POINTS

VINOUS 2017
92 POINTS