CAN BLAU

VIÑAS FAMILIA GIL 1916 FAMILY ESTATES

Blau



Cellers Can Blau
D.O. Montsant



TYPE
Red wine

GRAPE VARIETIES
Cariñena, Syrah & Garnacha

VINIFICATION
Maceration-fermentation is carried out in stainless-steel tanks for 15 days at a controlled temperature. Malolactic fermentation and subsequent small wooden step in French oak barrels.

TASTING NOTES
Cherry color with purple reflections, features an interesting range of aromatic compounds and complexity. Fresh and balanced, complex and fruity, imbued notes of the terroir, displays a wide range of flavors on the palate with a fresh, spicy and slightly mineral finish.

FOOD PAIRINGS
Ideal top air with rice dishes, grilled or roasted white or red meats, legumes and pasta, cheeses, casseroles, fish in sauce, smoked.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

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

VEGAN

WINE in MODERATION
CHOOSE | SHARE | CARE

Scan for nutrition information and ingredient list:

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