CAN BLAU

VIÑAS FAMILIA GIL FAMILY ESTATES

# Can Blau



**Cellers Can Blau**
D.O. Montsant




## TYPE
Red wine aged for 12 months in French oak barrels.

## GRAPE VARIETIES
Cariñena, Syrah & Garnacha

## VINIFICATION
Maceration-Fermentation in stainless-steel tanks for 20 days aprox. at 25 °C. Malolactic fermentation and subsequent aging in French oak barrels for 12 months.

## TASTING NOTES
Cherry color with purple reflections, it exhibits a wide range of aromatic features, ripe fruit, spices, power and complexity, providing an almost panoramic view of the possibilities of the D.O. Montsant. Fruity, powerful, meaty and concentrated. Imbued notes of the terroir, it displays an elegant range of flavors on the palate and a long, fresh and spicy finish.

## FOOD PAIRINGS
Ideal to pair with game meat and creamy rice dishes, grilled or roasted white or red meats, braised vegetables, cured and blue cheeses, mushrooms, game and poultry, casseroles, sauced fish and seafood, smoked, roast lamb, pork, beef.

## 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

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**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