CANBLAU

VIÑAS FAMILIA GIL FAMILY ESTATES

Mas de Can Blau



Cellers Can Blau
D.O. Montsant



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.

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. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

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

Scan for nutrition information and ingredient list:

VEGAN

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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