Clar del Bosc



Bodegas Llicorella Vins
D.O.Q. Priorat



TYPE
12 months aged red wine

GRAPE VARIETIES
Garnacha, Cariñena, Syrah & Cabernet-Sauvignon

VINIFICATION
The hand-picked grapes, collected in 16kg baskets, were fermented separately in small stainless steel open vats of 15 & 30 Hl with 1-2 daily pump-overs, and one part in 500L French oak barrels with 2 daily punch-downs. Each varietal was aged separately in French oak barrels with 600, 300 & 225L of capacity for 12 months and finally blended.

TASTING NOTES
The wine has notes of licorice and fennel, typical from this area, giving it a very Mediterranean profile, and shows concentration, ripeness, balance and acidity. The polished finish is long and lingering with elegant tannins.

FOOD PAIRINGS
This wine is recommended to share with medium and long cured cheeses, pasta bakes, spicy sausage dishes, grilled steaks, roast chicken and roast duck, braised beef and wintry casseroles.

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

SERVICE TEMPERATURE
To fully enjoy this wine, the 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