Minairó

Bodegas Llicorella Vins
D.O.Q. Priorat

TYPE
Red wine aged for 6 months in French oak barrels.

GRAPE VARIETIES
Garnacha, Cariñena, Syrah & Merlot

VINIFICATION
The grapes were hand-picked and fermented separately in small vats for 10 days at temperatures below 28 °C then aged separately in French oak barrels for 6 months and finally blended.

TASTING NOTES
This wine shows enduring flavors of blackberry and cherry and delicate accents of nutmeg and star anise on the nose, elegant and well-integrated tannins with dried thyme notes featuring a lingering finish.

FOOD PAIRINGS
Grilled and roasted beef or venison, medium and long aged cheeses, meaty, full-bodied flavoured foods, game meats, ribs and hearty winter dishes, rices and pasta.

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.

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