



Grape varieties: Grenache, Syrah and Cabernet Sauvignon.

Type of soil: "Llicorella" (slate from the Carboniferous Period) covered by a small limestone layer.

Origin: 100% from the MuntRoca property in El Molar (Priorat).

Elaboration: The different varieties are fermented separately. Maceration is long (24 days approx.), at a temperature from 26°C to 28°C carefully controlled, followed by the malolactic fermentation. After that, the varieties are mixed and the resulting wine is placed in French during the next 12 months. During this time, the temperature is controlled at 16 °C. Once this process is completed, the 'coupage' and the bottling are carried out.

Characteristics: Dry red wine, complex, with the ripe grape bouquet typical of the Priorat and bright 'minerality'.

Alcohol content: 13.5 to 15% by vol.

Recommendations: Drink at temperatures between 16 °C and 18 °C, up to fifteen years after elaboration. Decanting is recommended before serving.

Pairing: A well-structured, persistent, full-bodied and voluptuous wine, with a long but at the same time elegant finish. It combines well with red meats and in general with foods with high protein content. Also with certain cured cheeses and *foie*. Most recommended cooking methods: casseroles, stews, bbq and preserves. Also with sauces with a bitter touch (sauces with orange, bitter almonds, even dark chocolates with a bitter base).