

Clos Viló

2374

Semicrianza 2019



60-year-old vines from the Sant Martí vineyard hillsides

SEMICRIANZA RED WINE

DOQ Priorat

60 % cariñena and 40 % garnacha tinta

Fermentation in amphora, long ageing in barrel and refinement in the bottle

75 cl

MINERAL PURITY

Divided between the Camp de Tarragona and the Ebro Region, under the imposing Montsant mountains, Priorat springs forth abruptly from the earth. Surrounded by buttes over 1,000 metres in altitude, the old cariñena and garnacha vines cover the dizzying slate hillsides of the Sant Martí vineyard. A landscape designed by man's expert hands, where rock terraces built over a span of many years pull small bits of land into the rock garden. Their titanic efforts reward us with this friendly, honest wine, aged in barrel and refined in amphora flasks. The lively singularity of Priorat.



Light | Fruity | Mature | **Intense**

Body: ●●●●●

Sweetness: ●○○○○

Tannins: ●●●●○

Acidity: ●●●●○

Alcohol: ●●●●○

Alc.: 14,5 % vol.

Serving: 16 - 18 °C

Consume: improves to 2025

Pairing: roast woodcock with foie gras

Intense cherry red in colour with purple reflections. Aromas of ripe black fruit (**black cherry** and **black currant**) and Mediterranean scrub (**thyme** and **rosemary**). Light balsamic (mint) and mineral background. Notes of **tobacco leaves**, smoke and sweet spices (cinnamon). On the palate it is flavourful and fresh, with very good structure. Mature tannins and incredibly long finish.

Similar wines from our winery:

Ibericus Monastrell, Mas Viló and Syrah.

