Mas Viló IIII 2372

Semicrianza 2021



Our Priorat's friendly side

SEMICRIANZA RED WINE

DOQ Priorat

60 % garnacha tinta and 40 % cariñena

Short ageing in barrel

75 cl

REFLECTIONS OF PRIORAT

Over *llicorella* slate of a thousand colours, on the hillsides and terraces of pronounced slopes, our cariñena and garnacha vines grow. An area bathed in the slate's dark, brilliant and gleaming tones, with ferruginous, reddish, and rusty shades. An arid land where admirably tenacious people labour with mules and harvest by hand. A praiseworthy effort to obtain a grape of the utmost quality which, after its time in the cask, allows us to achieve this work of art. Lively reflection of Priorat.



Light | Fruity | Mature | Intense

Body:	••••
Sweetness:	●●○○○
Tannins:	●●●○○
Acidity:	●●●●○
Alcohol:	●●●●○
Alc.:	14,5 % vol.
Serving:	14 - 16 °C
Consume:	improves to 2025
Pairing:	wild boar stew with figs

Ruby colour with violet reflections. Aromas of fresh red fruit (strawberry and raspberry) on a light balsamic (eucalyptus) and spiced (nutmeg) background. Subtle hints of liquorice, tobacco, roasted aspects and Mediterranean undergrowth (thyme). In the mouth it has a fruity, mineral flavour with mature tannins and a long, persistent finish.

Similar wines from our winery:

Clos Viló, Ibericus Monastrell and Syrah.





