

**PRODUCER**

Cellers CAN BLAU

**REGION**

MONTSANT

**COUNTRY**

SPAIN

**TYPE OF WINE**

Aged red.

**VARIETIES**

Cariñena, Syrah & Garnacha.

**AGING**

12 months in French oak barrels.

The Cariñena and Garnacha vines used for the production of these wines have an approximate age ranging from 25 to 40 years, the vineyards of Garnacha are around 2,000 ft altitude in the area of Cornudella de Montsant on slate soils, Cariñena vineyards in Darmós and Masroig area on clay soils and Syrah vineyards are located on limestone soils.

Wood smoke, spice box, incense, lavender, black cherry and plum aromas are followed by a mouth-filling, round, dense wine with outstanding grip and length. It over-delivers in a big way. Drink it over the next 6-8 years.

**MATCHING FOOD**

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

**SERVICE TEMPERATURE**

16 - 18 °C

Alcoholic degree: 14.5% Vol.

750 ml

Contains sulphites.

*Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.*