

LLICORELLA VITIS 60

THE HEAVEN

LLICORELLA VITIS 60 IS PURE ART. WE COULDN'T HAVE DONE IT ANYWHERE ELSE BUT IN PRIORAT, BLENDING GRAPES FROM OUR LOW-PRODUCTION 60 YEAR OLD VINES. IT'S UP TO YOU TO UNCORK A BOTTLE AND LET YOURSELF BE ENRAPTURED BY MAGICAL SENSATIONS. YOU'LL FEEL IN HEAVEN.



TECHNICAL DATA

Red Wine

DESIGNATION OF ORIGIN

D.O.Q. Priorat

GRAPES

Mazuela, Garnacha

OAK

15-18 months

ALCOHOL

14,5% vol.

TASTING NOTES

Dark maroon cherry red wine with violet highlights. Aroma of ripened black fruit and mineral notes. In the mouth it is flavourful, meaty and potent, with ripe and oily tannins. Persistent aftertaste, elegant and well balanced with lovely nuances from the ageing process.

PAIRING

Llicorella Vitis 60 can be served with red meat, wild game, roast lamb, pork or beef, blue and cured cheeses.

Due to its characteristics this wine hasn't been filtered. We recommend to decant the wine and serve it between 16°C and 18°C.

DOQ PRIORAT, 1 OF ONLY 2 SPANISH DOQ

Today the Qualified Designation of Origin Priorat is one of the world's most prestigious wine-producing regions. It is unique. It is sublime. It is pure magic. DOQ Priorat is located in the centre of Catalonia, in an unpopulated and inhospitable area.

The vines grow in poor, rocky soils. They are planted on mountain slopes, in terraces at an altitude of between 100 and 700 meters above sea level. Most of the land in Priorat is composed of silica slate, known by the locals as "llicorella", and it is the llicorella that gives Priorat wines their unique character. Average production per vine is often less than 1 kg, and this confers excellent properties upon the grapes, which become pure gold in the hands of a good winemaker.

LOGÍSTICA - LOGISTICS EURO PALLET

· Ampolles - Caixa
· Botellas - Caja
· Bottles - Carton

6

· Caixes - Palet
· Cajas - Palet
· Cartons - Pallet

100

BARCODES

· GTIN_13: 8411045710731
· GTIN_14: 48411045710739