

Perlat Syrah

REFINED EXPRESSION

GRANDEUR AND SPLENDOUR WOULD NOT EXIST WITHOUT MARVELS LIKE PERLAT. UNDENIABLY SUBLIME: PERLAT, THE MOST REFINED EXPRESSION OF THE MAGNIFICENT MONTSANT. JUST AS EVERY PEARL IS UNIQUE AND PRECIOUS, PERLAT IS A MAGNIFICENT JEWEL OF NATURE.



TECHNICAL DATA

Red wine

DESIGNATION OF ORIGIN

D.O. Montsant

Grapes

Syrah

OAK

12 months oak

ALCOHOL

14% vol.

TASTING NOTES

Intense cherry colour and deep robe. In the nose it expresses a splendidly complex aroma with delicate hints of fruit jam. In the mouth it is silky, velvety, luscious, round and spicy.

PAIRING

Perlat Syrah is the ideal companion for any kind of red meat, game and lamb, stews and aged cheeses.

Decant it and serve between 14° and 16°C.

DO MONTSANT, THE DIAMOND IN THE ROUGH

The Designation of Origin DO Montsant is located in the centre of Catalonia, forming a ring around the famous and exclusive DOQ Priorat. DO Montsant is known as the “diamond in the rough”, because although it is a DO which was created only a few years ago, it already has a prestigious reputation throughout the world. In fact, its prestige is growing so fast that DO Montsant is today one of the world’s top-rated regions.

Wine has been produced in the Montsant area for thousands of years. It is a very isolated area, depending exclusively on agricultural production methods that respect the environment and which serve as a good example of environmental preservation. Vineyards spread out across the mountainous slopes among olive groves, forests, and stone.

LOGÍSTICA - LOGISTICS EURO PALLET

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

6

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

100

BARCODES

· GTIN_13: 8411045710335
· GTIN_14: 48411045710333