

## Mas d'en Gil Vinagre Agredolç del Priorat Mas d'en Gil - 25 cl.



### Vinification

The 1958 solera was inherited from the ex-owners, the Barril family. Once the vinegar (from Grenache & Carignan) is made, it is transferred into 225 litre barrels where it stays for 2 years. Then grape most is added. The who then goes into the 1958 solera.



### Storage potential

Unlimited!



### To serve

An outstanding product for chefs and connoisseurs.



### Trial analysis

Aromas of Grenache, nuts, dried fruits (apricot, figs, hazelnut, almonds). Nice acidity on the palate, a very complex product indeed!

### Description domain

One of the largest - and best - estates in Priorat, Mas d'en Gil was saved from decay by the Rovira Family at the end of the 1990's. It is now back at the top with superb wines which both respect the local traditions in terms of viticulture and winemaking.



**Region:**  
Catalunya



**Appellation:**  
D.O.Q. Priorat



**Wine estate:**  
Mas d'en Gil



Biological