

Miserere 2008 Clos de l'Obac - 300 cl. (Doble Magnum)

Miserere is one of the greatest and most complex wine of this famous Denomination. It is made with grapes from Mas d'En Bruno, in Torroja del Priorat, and it is the only wine in this zone to include Tempranillo in its blend.



Vinification

This wine uses the same blend every year, so as to respect the vintage. After maceration and fermentation, the wine stays for 12 months in French oak barrels (50% new, 50% 2nd year).



Storage potential

Drink as from: 2018
Best moment: 2026-2036
Until: 2042



To serve

Decanting is strongly advisable.



Trial analysis

Red and black berries, a touch of minerality, a supple and elegant mouthfeel, a lot of complexity on the palate, this is a meaty and refined wine. And the finish... never seems to end!

Description domain

Costers del Siurana is one of the founders of the New Priorat Wine. The estate is famous for its Miserere and Clos de l'Obac, two elegant and very mineral wines, which rapidly placed it at the top of the DO.



Wine style:

Mediterranean, powerful and mineral



Assembly

Cabernet Sauvignon (27%), Garnatxa (27%), Tempranillo (27%), Cariñena (10%), Merlot (9%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Clos de l'Obac



Biological