

Usatges Negre 2022 Clos de l'Obac - 75 cl.

Usatges is the second wine of the estate - but a high quality wine. Its blend can change from one year to another, as it is made with the grapes which are not used for the Clos de L'Obac and the Miserere.



Vinification

After maceration and fermentation, this wine is aged for one year in 2 and 3 year-old French oak casks.



Storage potential

Drink as from: 2025
Best moment: 2026-2029
Until: 2032



To serve

Can be decanted.



Trial analysis

Light red colour, typical of the Grenache grape. On the nose, nice mineral notes, but also blackcurrant and red fruit. Elegant and fresh on the palate. Long and complex finish.

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

Garnatxa (48%), Tempranillo (35%), Cariñena (11%), Cabernet Sauvignon (6%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Clos de l'Obac



Biological