

Bellmunt Negre 2020 Mas d'en Gil - 75 cl.

Bellmunt Blanc & Negre are the first "village wines" of Mas d'en Gil. The idea is to offer entry-level Priorat wines at a very good price-quality relation, but which are true to their terroir.



Vinification

Organic viticulture. The wine is aged for 10 months in French oak barrels (2, 3 and 4 year-old)



Storage potential

Drink as from : 2024
Best moment : 2024-2026
Until : 2028



To serve

In a large glass, so as to let the wine get enough air.



Trial analysis

Nice expression of Grenache (60% of the blend). Sour cherry, minerality, a spiciness typical of Priorat. Juicy, but also well-structured and with a long finish.

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.



Wine style:

Mediterranean, elegant and mineral



Assembly

Garnatxa (60%), Cariñena (30%), Cabernet Sauvignon (10%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Mas d'en Gil



Biological