

Mas de la Rosa GVC 2021 Vall Llach - 75 cl.



Spain's first "Grand Cru Classé". Mas de la Rosa is one of the most impressive vineyard of the region, with very sheer slopes (70%) on slate soils. Another impressive element is the fact that the vines are almost 100 years old, and only Carignan.



Vinification

Very low yield - 1,660 bottles in total. Part of the grapes are not de-stemmed. The maceration and fermentation take place in open top barrels with indigenous yeast only, for more than one month. Then the wine is aged for 16 months in new French oak barrels.



Storage potential

Drink as from: 2026
Best moment: 2031-2035
Until: 2041



To serve

In a large Bordeaux glass, at cellar temperature.



Trial analysis

A wine bomb! Who would have thought that a 100% Carignan could give such a result?! The nose is still a little closed at first but opens up, with hints of slate minerality and a lot of black fruit. On the palate, ripe and dense notes of cocoa, blackcurrant, black cherry and flintstone. Very long finish. This wine will please those who like them solid.



Wine style:

Mediterranean, elegant and mineral



Assembly

Cariñena (100%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Vall Llach

Description domain

Singer and wine producer.



Biological