

LLICORELLA CLASSIC

THE HEAVEN

LLICORELLA CLASSIC IS GRIPPING. IT CALLS YOU. WE COULDN'T HAVE DONE IT ANYWHERE ELSE BUT IN PRIORAT, BLENDING GRAPES FROM OUR LOW-PRODUCTION VINES IN THE VILLAGES OF POBOLEDA AND GRATALLOPS. TASTE IT, YOU'LL FEEL IN HEAVEN.



TECHNICAL DATA

Red Wine

DESIGNATION OF ORIGIN

D.O.Q. Priorat

GRAPES

Garnacha, Carignan, Merlot

OAK

12 months

ALCOHOL

14,5% vol.

TASTING NOTES

Deep cherry red colour with purple reflections, with aromas of black fruits, vanilla and toasted almond. The mouth is round and potent, concentrated with hints of marmalade and cocoa. Persistent aftertaste, elegant and balanced with fine nuances from the ageing process.

PAIRING

Llicorella Classic can be served with meat, stews, wild game, wild mushrooms, fowl and blue and cured cheeses.

Due to its characteristics this wine hasn't been filtered. We recommend to decant the wine and serve it between 16°C and 18°C.

DOQ PRIORAT, 1 OF ONLY 2 SPANISH DOQ

Today the Qualified Designation of Origin DOQ Priorat is one of the world's most prestigious wine-producing regions. It is unique. It is sublime. It is pure magic. DOQ Priorat is located in the centre of Catalonia, in an unpopulated and inhospitable area.

The vines grow in poor, rocky soils. They are planted on mountain slopes, in terraces at an altitude of between 100 and 700 meters above sea level. Most of the land in Priorat is composed of silica slate, known by the locals as "llicorella", and it is the llicorella that gives Priorat wines their unique character. Average production per vine is often less than 1 kg, and this confers excellent properties upon the grapes, which become pure gold in the hands of a good winemaker.

AWARDS

Wine
Advocate
91pts
2003

Wine
Spectator
91pts
2005



LOGÍSTICA - LOGISTICS EURO PALLET

· Ampolles - Caixa
· Botellas - Caja
· Bottles - Carton

6

· Caixes - Palet
· Cajas - Palet
· Cartons - Pallet

100

BARCODES

· GTIN_13: 8411045712711
· GTIN_14: 48411045712719