

# Perlat Syrah

## REFINED EXPRESSION

GRANDEUR AND SPLENDOUR WOULD NOT EXIST WITHOUT MARVELS LIKE PERLAT. UNDENIABLY SUBLIME: PERLAT, THE MOST REFINED EXPRESSION OF THE MAGNIFICENT MONTSANT. JUST AS EVERY PEARL IS UNIQUE AND PRECIOUS, PERLAT IS A MAGNIFICENT JEWEL OF NATURE.



### TECHNICAL DATA

Red wine

#### DESIGNATION OF ORIGIN

D.O. Montsant

#### Grapes

Syrah

#### OAK

12 months oak

#### ALCOHOL

14% vol.

### TASTING NOTES

Intense cherry colour and deep robe. In the nose it expresses a splendidly complex aroma with delicate hints of fruit jam. In the mouth it is silky, velvety, luscious, round and spicy.

### PAIRING

Perlat Syrah is the ideal companion for any kind of red meat, game and lamb, stews and aged cheeses.

Decant it and serve between 14° and 16°C.

### DO MONTSANT, THE DIAMOND IN THE ROUGH

The Designation of Origin DO Montsant is located in the centre of Catalonia, forming a ring around the famous and exclusive DOQ Priorat. DO Montsant is known as the “diamond in the rough”, because although it is a DO which was created only a few years ago, it already has a prestigious reputation throughout the world. In fact, its prestige is growing so fast that DO Montsant is today one of the world’s top-rated regions.

Wine has been produced in the Montsant area for thousands of years. It is a very isolated area, depending exclusively on agricultural production methods that respect the environment and which serve as a good example of environmental preservation. Vineyards spread out across the mountainous slopes among olive groves, forests, and stone.

### LOGÍSTICA - LOGISTICS EURO PALLET

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

6

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

100

#### BARCODES

· GTIN\_13: 8411045710335  
· GTIN\_14: 48411045710333