





CLOS MESORAH





VINTAGE 2014

GRAPES 50% Garnatxa, 35% Samsó of 105 years,

15% Syrah.

Alcohol = 14,5 % vol.

ELABORATION Manual harvest for each variety at

optimum maturity and vinification of

the varities separately.

Malolactic and aging for 15 months in French oak barrels of 225l. Wine without clarification or filtration.

Bottled in March 2016.

Fresh, fruity, very aromatic fruit, **TASTING NOTE**

notes ripe cherries. Good integration of wood that enhances the fruit. Rich bouquet, spices and good balance. Silky tannins. Rich, deep, with nice concentration and long

aftertaste. Elegant and complex.

CATAVINUM: Great Gold Medal RATING

GILBERT & GAILLARD: Gold



