

# CLAR DEL BOSC 2019

**Producer:** LLICORELLA VINS

**Region:** D.O.Q. PRIORAT

**Country:** SPAIN

**Type of wine:** Aged red

**Varieties:** 50% Garnacha, 35% Cariñena, 10% Syrah & 5% Cab.Sauvignon.  
*-the proportion might change depending on the vintage-*

**Aging:** 12 months in French oak barrels.

The majority of our vineyards are planted on hillsides, planted on terraces with a terroir made of blue slate and quartz soils known as *licorella*, a unique soil of the área, between pine and olive trees. This soil structure favors drainage and forces the vine roots to grow deep into the terrain to source water. The vines have very low yields of Grenache, Carignan, Syrah and Cabernet Sauvignon.

The hand-picked grapes, collected in 16kg baskets, were fermented separately in small stainless steel open vats of 15 & 30 Hl with 1-2 daily pump-overs, and one part in 500L French oak barrels with 2 daily punch-downs. Each varietal was aged separately in French oak barrels with 600, 300 & 225L of capacity for 12 months and finally blended.

The wine has notes of licorice and fennel, typical from this area, giving it a very Mediterranean profile, and shows concentration, ripeness, balance and acidity. The polished finish is long and lingering with elegant tannins. *7,000 bottles produced.*

## Food pairing

This wine is recommended to share with medium and long cured cheeses, pasta bakes, spicy sausage dishes, grilled steaks, roast chicken and roast duck, braised beef and wintry casseroles

**Service Temperature:** 14-16 °C

