



LLICORELLA
VINS

BLUE GRAY

Producer: LLICORELLA VINS

Region: PRIORAT

Country: SPAIN

Variety: 40% Garnacha , 30% Cariñena, 20% Syrah & 10% Merlot

Aging: 6 months in French oak

Planted on terraces of blue slate and quartz soils known as *llicorella*, between pine and olive trees, the vines with very low yields of Grenache, Carignan, Syrah and Merlot, grow close to the estate ensuring the grapes arrive in optimum conditions. The grapes were hand-picked and fermented separately in small vats for 10 days at temperatures below 28°C and then aged separately in French oak barrels for 6 months and finally blended.

Tasting:

This wine shows enduring flavors of blackberry and cherry and delicate accents of nutmeg and star anise on the nose, elegant and well-integrated tannins with dried thyme notes featuring a lingering finish.

Food pairings:

Grilled and roasted red meats, game meats, meat cold cuts, aged cheeses, rice and pasta with flavored sauces, hearty winter dishes.

Service Temperature: 16-18°C

