

D.O.Q. PRIORAT



CLOS MUSTARDÓ

OAK BARREL FERMENTED

An outstanding jewel

"Limited edition" complex white wine, full bodied, structured and tasty. Discover its multiple aromatic nuances.

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APPELLATION OF ORIGIN

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• *Terrain & Winemaking*

100 % white Grenache. Meticulous selection of the best plots of this variety, located at 700 meters of altitude, in our finca Mas del Mustardo. Hand-picked and selected twice: initially in the vineyard, with a second selection at the winery.

The must is cooled to 50°F (10°C) and then immediately pressed. It is then allowed to decant in a tank keeping it at low temperature so that it does not ferment (50-53°F). After 48 hours, the cleaned must is filtered from the leftovers and then transferred to French oak barrels where the yeast is introduced for fermenting. The temperature is controlled by chillers which are placed inside the barrels, and the fermentation takes place at around 60°F (15°C). This lasts from 25 days to 1 month. Then the wine remains in the barrels for approximately 4-5 months more with continuous “batonnage”. The lees are then removed to bring more complexity and structure to the wine. Subsequently, the wine is transferred to a stainless-steel tank, filtered, stabilized and bottled on the property.

• *For the consumer*

A structured and full bodied white wine, tasty and with multiple aromatic nuances. It is very appropriate to pair with seafood and white fish dishes that have been marinated or grilled, perhaps even served with a light sauce. Also, highly recommended with soft cheeses and pâtés. It is a wine that can be served as an aperitif, or with the meal.

Serving Temperature: Between 51° and 55°F (11-13°C).

• *Tasting notes*

Bright yellow-straw color.

Its aroma suggests ripe white fruits, floral nuances and herbs, with smoky notes.

Expressive mouth feel, fatty, balanced, tasty and mineral with long persistent after taste.



CATAVINUM

Great Gold Medal



DECANTER

Gold Medal

GUÍAPEÑÍN

Guía Peñín

91 POINTS

Guía Vinos Cataluña

96 POINTS

