



## PRIORAT DOQ '90 MINUTS'

Priorat, Spain

Trossos del Priorat

[www.trossosdelpriorat.com/en](http://www.trossosdelpriorat.com/en)

### Method & Production

Manual harvest of the grapes. Cold maceration and alcoholic fermentation occur in stainless steel tank during 21 days at 28°C, after which the wine goes through malolactic fermentation at 20°C. 90 Minuts is aged in French and American oak barrels for 12 months.

### Tasting Notes

Deep cherry red. Aromas of red berries, balsamic and herbal notes. Lively attack, good intensity. Minerals, spice and herbs back the red-fruit character on the palate. Complex and full-bodied, with elegant soft tannins. Persistent fruit and mineral expression.

### Food Matching

The slow cooker soul mate, 90 Minuts pairs well with savory dishes, stewed meats, game, and a number of cheese styles.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TS0122	Priorat DOQ '90 Minuts'	Cabernet Sauvignon: 15% Grenache: 85%	2022	14.5%	Cork	6x0.75lt	No	No	No	No