

PRIORAT DOQ '90 MINUTS'

Priorat, Spain

Trossos del Priorat

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 28ºC, afterwhich the wine goes through malolactic fermentation at 20ºC. 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
Red Wine										
TS0123	Priorat DOQ '90 Minuts'	Cabernet Sauvignon: 15% Grenache: 85%	2023	14.5%	Cork	6x0.75lt	No	No	No	No