

# P O T E N T E

Grifoll Declara Family



|                        |   |
|------------------------|---|
| <b>COUNTRY</b>         | Spain   |
| <b>APELLATION</b>      | Montsant  |
| <b>VARIETY</b>         | Garnacha, Cariñena (Samsó), Syrah, Merlot   |
| <b>AGE OF VINES</b>    | +50   |
| <b>FARMING</b>         | Sustainable   |
| <b>SOIL</b>            | Licorella (slate) and limestone   |
| <b>ALTITUDE</b>        | 150-450 meters  |
| <b>FERMENTATION</b>    | Hand harvested . The grapes were destemmed, fermented and macerated for several weeks in cement tanks. Then the wine was aged for 6 months in those tanks.  |
| <b>AGING</b>           | 9 months aged in new up to five years old French and American oak barrels, 300 l.   |
| <b>ALCOHOL CONTENT</b> | 14%   |
| <b>PAIRING</b>         | Chili con carne, barbecued beef with dry marinade, duck salad with strawberries, filet mignon with peppercorn sauce, mixed grill of beef, sausage and chicken, rib-eye steak with parmesan and salad, moussaka. |

## TASTING NOTES

Impressive purity wine that reveals vivacity and depth. Wild red and black berry flavors, cherry, spices and crushed rocks. A serious wine at an extremely friendly price.

## RATINGS HISTORY

93 Points by James Suckling; Vintage 2016

## LOGISTICS

| Packing: 12 bottles         |             |             |            |
|-----------------------------|-------------|-------------|------------|
| L: 13,39 In                 | W: 9,85 In  | H: 12,00 In | Wt: 14 kg  |
| Palet: 56 cases x12 bottles |             |             |            |
| L: 39,37 In                 | W: 47,25 In | H: 55 In    | Wt: 804 kg |