

# BON MAS

Poboleda



|               |   |
|---------------|---|
| COUNTRY       | Spain   |
| APPELLATION   | Priorat DOCa  |
| GRAPE VARIETY | Garnacha and Mazuela  |
| AGE OF VINES  | + 50  |
| FARMING       | Sustainable farming, zero residues  |
| SOIL          | Silica slate as the main, known as "llicorella". Rocky soils  |
| ALTITUDE      | 625 m.  |
| VINIFICATION  | Fermented & macerated in traditional concrete vats with autochthonous yeast to obtain a subtle evolution and improve the aromas of the fruit. Process under controlled temperature. Sulfur under 50 mg/L, healthy wine to enjoy the full bottle.      |
| AGING         | 5 months in French and American oak barrels.  |
| ALCOHOL %     | 14.5%   |
| PAIRING       | Best paired with equally spectacular dishes as lamb chops, Iberic ham, duck, deer loin, beef and also delicious for Asian dishes and blue fish. Of course, do not forget chocolate desserts if you want to be impressed by the minerality of Bon Mas. |

## TASTING NOTES

Seductive ruby with purple reflections. Spiced cherry compote and red berry aromas are lifted by zesty mineral and cracked pepper notes, with notes of licorice and dark chocolate. Very fresh on the long finish, silky tannins which repeats the lively fruit and expressive mineral flavors.

## RATINGS

- **92 Wine Enthusiast**, vntg 2020
- **90 James Suckling**, vntg 2020, 2021
- **91 Wine Enthusiast**, vntg 2018



## LOGISTICS

| Shipper 12 bottles |        |         |      | VMF Pallet 60 C/12 |         |      |       |
|--------------------|--------|---------|------|--------------------|---------|------|-------|
| L:                 | W:     | H:      | Wt:  | L:                 | W:      | H:   | Wt:   |
| 12,20In            | 9.25In | 12.99In | 16Kg | 39.37In            | 47.25In | 58In | 960Kg |