



#### DENOMINACIÓ D'ORIGEN EMPORDÀ



**Syrah 50%**  
**Garnacha 30%**  
**Cabernet Sauvignon 20%**



**14.5% Vol.**  
*Pur 2013: Parker 90 / Guía Peñin 91*



**French Oak: 3 months**

#### VINIFICATION

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The grapes are from the Mas Oller vineyards where production is less than 5000kg per hectare. Cold maceration prior to a long, temperature controlled fermentation in stainless steel. After the fermentation has finished, the tanks are drained using the effects of gravity. 3 months ageing in French oak barrels and 1 year bottle ageing before being put on sale.

#### TASTING NOTES

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**Colour:** cherry red, good covering with a dark red rim.



**Aroma:** very intense and complex with ripe, dark fruits; spicy on a balsamic back note.



**Taste:** tasty, very fruity with clearly marked hints of spices and smoky flavours. Structured with rounded tannins and a fresh, balanced finish with hints of wild herbs.

#### FOOD PAIRING

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Red meat, cured meats, poultry and game; casseroles, pulses and cheese.