

Clos Galena (2005)

Tasting note

Red intense coloured.

The initial aroma is fresh with ripe black berry fruit and citrus notes, opening the way to the balsamic ones mixed with sweet species, very mineral.

Intense mouth-filling, powerful and supple, very long with an elegant fresh end of tannins.

Specification sheet

Clos Galena 2005
Red wine
PRIORAT DOQ

Upbringing:	12 months in casks of French oak (90 %) and American (10 %)
Maceration:	21 days
Bottling:	May 2007
Clarification:	White of egg of new-laid egg
Production:	5.330 bottles
Alcoholic degree:	15,05% Vol.
Total Acidity T.:	5,50 gr/l.
MRT:	2,2 gr/l.
Variety:	Garnacha negra 40% Cabernet Sauvignon 30% Syrah 15% Cariñena 15%