

# CLOS MESORAH



- 6 75 cl.
- 1 150 cl.
- 1 300 cl.



## VINTAGE

2015

## GRAPES

55% Old Carinyena (Samsó) of over 80 years, 25% Garnatxa (18-65 years), 20% Syrah (18 years).

Alcohol content: 15 % by vol.

## ELABORATION

Manual harvest for each variety at optimum maturity during September 2015. Vinification of the varieties separately. Malolactic fermentation in tanks. Aging for 17 months in French oak barrels of 225l. Wine very stable without done any clarification or filtration. Bottled in May 2017.

## TASTING NOTE

Fresh, fruity, very aromatic fruit, notes of ripe cherries. Good integration of wood that enhances the fruit. Rich bouquet, spices and good balance. Silky tannins. Rich, deep, with nice concentration and long aftertaste. Very Elegant and complex. Very long aging wine.

## RATINGS

Catavinum 2018: Great Gold Medal  
 Gilbert & Gaillard 2018: Gold +93

Clos Mesorah  
 Familia Cohen-Alcá  
 Montsant DO

