



# Cruor 2013

Cruor is 100% made with grapes from Finca La Fredat, a vineyard estructured in terraces, with areas at different heights and facing different orientations. This allows an optimal adaptation of each varietal, thus obtaining nuances from each kind of grape. A traditionally estructured vineyard wouldn't allow this. Extremely manual care of the vineyard. Each plant is treated individually. Viticulture decisions are made almost vine by vine, always trying to homogenize the grapes highest quality. La Fredat has a *llicorella* soil. *Llicorella* is the slate soil which is typical of the Priorat, it gives the wine lots of minerality.

**Designation of Origin:** Priorat.

**Varietals:** Garnatxa (46%), Samsó (31%), Syrah (23%).

**Ageing:** Fourteen months in French oak barrels, both new and used.

**Graduation:** 15.0% by Vol.

**Total acidity:** 5.2 g/l.

**Volatile acidity:** 0.87 g/l.

**Total sugar:** 0.88 g/l.

**pH:** 3.59

**Type of bottle:** Bordeaux.

**Tasting note:** Black fruit aromas, spicy and balsamic, with some coffee, chocolate and smoky notes. Full in the mouth, full bodied, with a good estructure and an elegant and clean tannin. Long after-taste.