

Mas Giné 2013

As singular as it is unexpected, the 2013 harvest was very good, a priori it did not seem that it was so much, but here we have the Mas Giné, the fruit of a capricious farm that always smiles at us in this way.

You will find everything in its proper measure, all the typical aromas of the area, red fruits, black, touches of plum, thyme, spices and much more to go discovering, yes, everything always harmonic.

Any of the most representative dishes of the Priorat cuisine can match it. From stews based on desalted cod to veal, they want to be accompanied by Mas Giné.

15'5% Vol con 6 ATT and 3'33PH.

It has all conditions to remain alive and to improve at least for the next 25 years.

Producción:

874 bottles 750ml.

72 Magnums

6 3lt bottles.

3 5lt bottles.

