La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Nus 2014
Mas d'en Gil - 37,5 cl.



Sweet wines have been made for centuries in the Priorat. Nus is a modern version of the Rancio-Dolç.

Vinification
The sugar content is obtained naturally, without any alcohol being added. The grapes are picked late, left to dry on the vine and and on mats in the sun. The alcoholic fermentation is done in very small vats (20 to 50 litres) made from different kinds of wood (cherry tree, acacia, etc...). The final blend is a real nectar which still needs some years to show all its qualities. The alcohol content is 16°, without any alcohol added.

Storage potential
11 years

To serve
15°C in a large glass

Trial analysis
Deep red colour. Very young. A full basket of sun kissed cherries and plums on the nose, supported by spicy notes and some oak. On the palate, a balance of ripe fruit and raisins. This wine is dense, long and vinous. Its complexity announces a good ageing potential. As far as the alcohol (16°) is concerned, it is so well integrated that it is barely perceivable.

Assembly
Garnatxa (80%), Syrah (10%), Viognier (10%)

Region:
Catalunya

Appellation:
D.O.Q. Priorat

Wine estate:
Mas d'en Gil

Biological

Description domain

One of the largest - and best - estates in Priorat, Mas d'en Gil was saved from decay by the Rovira Family at the end of the 1990's. It is now back at the top with superb wines which both respect the local traditions in terms of viticulture and winemaking.