



## **CLAR DEL BOSC 2021**

### **TYPE**

Red wine aged for 6 months in French oak barrels.

### **GRAPE VARIETIES**

Garnacha, Cariñena, Syrah & Merlot.

### **VINIFICATION**

The grapes were hand-picked and fermented separately in small vats for 10 days at temperatures below 28 °C then aged separately in French oak barrels for 6 months and finally blended.

### **TASTING NOTES**

This wine shows enduring flavors of blackberry and cherry and delicate accents of nutmeg and star anise on the nose, elegant and well-integrated tannins with dried thyme notes featuring a lingering finish.

### **FOOD PAIRINGS**

Grilled and roasted beef or venison, medium and long aged cheeses, meaty, full-bodied flavoured foods, game meats, ribs and hearty winter dishes, rice and pasta.

### **WINE STORAGE**

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

### **SERVING TEMPERATURE**

To fully enjoy this wine, temperature must be between 15 °C and 18 °C.

**UPC: 811449030332**

**CASE SCC: 20811449030336**



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

**GUIA PEÑIN 2022**  
**95 POINTS**

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**GUIA PEÑIN 2020**  
**93 POINTS**