



CLAR DEL BOSC 2022

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

GUIA PEÑIN 2021
95 POINTS

GUIA PEÑIN 2020
93 POINTS