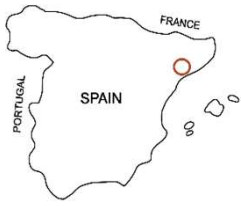


Bon Mas



López Alonso



Priorat DOCa

RATINGS HISTORY

92 Wine Enthusiast
vntg 2020, 2018

90 James Suckling
vntg 2021, 2020



GRAPE VARIETY

Garnacha, Mazuelo.

ALCOHOL %

14.5%

TERROIR

Age: More than 50 years.

Soil: Silica slate as the main, known as "llicorella". Rocky soils.
Altitude (m): 625.

Sustainable farming.

Manual harvest in 18kg crates.

VINIFICATION

Fermented & macerated in traditional concrete vats with indigenous yeast to obtain a subtle evolution and improve the aromas of the fruit. Process under controlled temperature. Sulfur under 50 mg/L, healthy wine to enjoy the full bottle.

AGING

Aged 5 months in French and American oak barrels.

PAIRING

Best paired with equally spectacular dishes as lamb chops, Iberic ham, duck, deer loin, beef and also delicious for Asian dishes and blue fish. Of course, do not forget chocolate desserts if you want to be impressed by the minerality of Bon Mas.

LOGISTICS

12 pack | 31 cm x 23,5 cm x 33 cm | 16 Kg

VMF | 60 cs 12 | 960 Kg | 190 cm

TASTING NOTES

Seductive ruby with purple reflections. Spiced cherry compote and red berry aromas are lifted by zesty mineral and cracked pepper notes, with notes of licorice and dark chocolate. Very fresh on the long finish, silky tannins which repeats the lively fruit and expressive mineral flavors.

