

Product Fact Sheet November 2024



PRIORAT DOQ '90 MINUTS'

Priorat, Spain

Trossos del Priorat

www.trossosdelpriorat.com/en

Method & Production

Manual harvest of the grapes. Cold maceration and alcoholic fermentation occur in stainless steel tank during 21 days at 28°C, afterwhich the wine goes through malolactic fermentation at 20°C. 90 Minuts is aged in French and American oak barrels for 12 months.

Tasting Notes

Deep cherry red. Aromas of red berries, balsamic and herbal notes. Lively attack, good intensity. $\label{thm:complex} \mbox{Minerals, spice and herbs back the red-fruit character on the palate. Complex and full-bodied, with $ \mbox{Minerals, spice and herbs back the red-fruit character} \mbox{ on the palate.} \mbox{ } \mbox{Complex and full-bodied, with the red-fruit character} \mbox{ on the palate.} \mbox{ } \mbox{Complex and full-bodied, with the red-fruit character} \mbox{ on the palate.} \mbox{ } \mbox{ of the palate.} \mbox{ } \mbox{ } \mbox{ of the palate.} \mbox{ } \$ elegant soft tannins. Persistent fruit and mineral expression.

Food Matching

The slow cooker soul mate, 90 Minuts pairs well with savory dishes, stewed meats, game, and a number of cheese styles.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynami	ic Vegan	Natural
Red Wine									
TS0122	Priorat DOQ '90 Minuts'	Grenache: 85% Cabernet Sauvignon: 15%	2022	14.5%	Cork	6X0.75It No	No	No	No