

## En Números Vermells Black Label

(Priorat D.O.Q.)

Gamatxa Negre & Peluda, Carinyena



The Black Label is one of Silvia's top red wines, and made in a very small quantity (only about 100 cases). Coming from some of her oldest vineyards, the fruit was brought in for separate fermentations in both French oak barrels with natural occurring yeasts. The wine rested for 13 months before it was blended and bottled without filtration. The resulting juice is rich and luscious, yet delightfully fresh and balanced. There are loads of dark fruit and spice laden through the nose and palate, while accompanied by ample acidity and gripping tannins, and all leading to a long finish of slate driven minerality that sets great Priorat aside from so many wines from around the world.

*Bon Vivant*

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