

## LO BONET

"The distinctive minerality"

Category: DOQ Priorat

Vintage: 2018

Production: 2.667 bottles.

Varieties: Carignan.

Origin: Vines of Carignan from 40 years old terraces, collected in parcels from Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta.

Elaboration: Handpicked grapes, fermentation in stainless steel tanks and bottled afterwards. Aging in bottle.

Tasting notes, by Frank Smulders MW: "100% Carignan, Lo Bonet shows the perfect adaptation of this variety to the warm Mediterranean climate. An inciting acidity, present but ripe tannins, and fresh fruits like blackcurrant and cranberry but also blackcurrant leaf make this a deliciously drinking wine full of vivacity."



