M.S.B. Pur

PRODUCER: M.S.B. Somms & Vineyards, S.L **ORIGIN:** Qualified Designation of Origin Priorat

GRAPE VARIETIES: 60% Carignan / 40% Red Grenache

AGING: 8 Months Aged in French Oak Barrels

ALCOHOLIC CONTENT: 13,5%

TOTAL ACIDITY: 5,4g/l



Appearance/Color: A deep ruby red wine with garnet rims. Visually clean and slightly veiled, with a medium-high depth.

Aromas/Nose: An intense, very pleasant, and elegant nose, with prominent red and black fruits like blackberries and blueberries, set against a spicy background with hints of damp wood, subtle aromas of tobacco, and a gentle touch of vanilla.

Flavors/Palate: On the palate, it's fresh and direct, with great personality, elegance, and roundness. Fresh fruit is intensely present, complemented by sweet spices, well-integrated woods, and silky tannins. The finish is long, complex, and persistent, a distinctive memory that extends the pleasure of each sip.

STORY OF THE WINE

Pur is our flagship wine, produced only in the best vintages with fewer than 1,000 bottles, in the village of Porrera, within the prestigious Priorat Qualified Denomination of Origin, one of only two regions in Spain with this designation.

The wine is made from two unique vineyards: "La Balma," with vines between 20 and 30 years old, and "La Parada," with vines between 80 and 100 years old, both planted with the native varieties of Carignan and Grenache, the queens of Priorat.

Pur is an unfiltered and unclarified red wine, aged for about 8 months in French Oak Barrels, preserving the purity of a handcrafted wine with minimal intervention. It represents the landscape, soul, and body of Priorat, with an elegant and refined profile that reveals authenticity and rusticity in its most subtle essence.

A medium-bodied wine where red and black fruits stand out, with a spicy touch, rounded tannins, and a long, persistent finish that captivates with its Priorat character while shining with its intense ruby color.

