



## Lo Tumilet Priorat DOQ 2018

Bodegas Abanico

<b>Type</b>	Red wine
<b>Origin</b>	Spanien, Rioja
<b>Producer</b>	Bodegas Abanico Rioja
<b>Classification</b>	DOQ
<b>Expansion</b>	12 months in 500 liter French barriques
<b>Contents</b>	75 cl
<b>Vintage</b>	2018
<b>Enjoyment phase</b>	up to 8 years
<b>Serving temperature</b>	16 - 18°C
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Garnacha Negra 100 %
<b>Article no</b>	21807718

### Comments

The Lo Tumilet is matured for 12 months in French oak barrels with a capacity of 500 litres. 30-year-old Grenache vines planted on slate form the basis for this excellent wine. The slate soil is considered to be the component that gives Priorat its special quality.

### Tasting notes

The essence of Priorat in a bottle. Ripe and concentrated, the nose is dominated by black fruits and light smoke aromas. On the palate it exemplifies modern Priorat, well defined, round, broad with great texture and freshness, long finish with lively acidity. A wine that only gets better with time.