



# Vino Priorat Lo Cabaló Reserva

High end reserve red. Priorat at its greatest expression.

character complemented by notes of toffee and vanilla.

In the palate there's a silky texture, flavours are intense

With the right care, a bottle of Lo Cabaló can age for more than 10 years.

Where it is made



Technical data

-  14 months
-  22 months
-  14%
-  75% Garnatxa, 10% Merlot, 10% Shyrah, 5% Carinyena
-  Garnet red colour with tawny reflections
-  Dried fruits, baking spices, cocoa, coffee vanilla and toast
-  Black fruit with hints of ripeness, vanilla and toasty flavours. All of those characteristics followed by a persistent minerality
-  Storage temperature 14 - 16 °C Best Served between 16 - 18 °C
-  Duck magret, grilled meats, spiced sauces.

Manufactured Product Spec Sheet Distributed By



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