



## Blau - Vegan

Country: Spain      Region: Montsant  
Type: Red      Varietal: Blend - Carinena, Syrah, Grenache  
Format: 6 x 1500ml

BC      AB      SK      MB  
+136856  
Speculative

### TASTING NOTES

**Colour:** Deep, inky purple.

**Aroma:** A big mouthful of fruit along with notes of mineral, lavender, blueberry and plum. Forward, tasty, and well-balanced.

**Taste:** Offers a big mouthful of fruit along with notes of mineral, lavender, blueberry and plum.

**Food:** Pair this wine with grilled meats, hearty stews, or traditional Spanish paella.

### AWARDS & ACCOLADES

2018 ~ 90 Points. - Guía Peñin 2020

2017 ~ 90 Points. "Brilliant violet color. High-pitched black raspberry, floral and baking spice aromas, with a subtle smoky quality. Lively and focused on the palate, offering appealingly sweet red/dark berry flavors that pick up a touch of cola with air. Closes gently sweet and long, with even tannins and nervy mineral cut. (fermented in stainless steel tanks and aged for four months in new and used French oak barrels)" - Antonio Galloni's Vinous, Apr/2019

2017 ~ "A big and ripe red with earthy, dry tannins and crisp acidity. Full, dry finish that's not subtle, but not aggressive either. Drink now or hold." - James Suckling, Aug/2018

2016 ~ 90 Points. "A youthful red with stacks of supple tannins that needs a bit more time for the fruit aromas to fully unfurl. Neither too dry nor with any trace of overripeness to upset the balance. Nice freshness on the clean finish. Better from 2019 and should be good through at least 2024." - James Suckling, Aug/2018

2016 ~ 90 Points. "Lurid violet color. Bright and energetic on the nose, displaying ripe red/blue fruit and floral scents and a hint of peppery spices. Juicy and seamless in texture, offering sweet raspberry and boysenberry flavors and a touch of earth licorice. Finishes smooth and supple with repeating blue fruit character and just a hint of fine-grained tannins on the clinging finish." - Antonio Galloni's Vinous, Apr/2019

### OTHER INFO

Garnacha is strategically planted in slate soils, Carinena in clay and Syrah in limestone. All of the vines are old, about 40 years on average. The wine spends 4 months in French oak barrels before release.

For more information, please contact International Cellars Inc.

200-1122 Mainland Street, Vancouver, BC V6B 5L1

604 689 5333 [info@international-cellars.com](mailto:info@international-cellars.com)

[www.international-cellars.com](http://www.international-cellars.com)

