



## Can Blau - Vegan

Country: Spain      Region: Montsant  
Type: Red      Varietal: Blend - Carinena, Syrah, Grenache  
Format: 12 x 750ml

BC

AB

SK

MB

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### TASTING NOTES

Colour: Brilliant ruby red in colour.

Aroma: Wood smoke, spice box, incense, lavender, black cherry and plum aromas on the nose.

Taste: Rich, red fruit flavours with hints of spice on the finish.

Food: Grilled red meats, hard cheeses and savoury pasta dishes.

## AWARDS & ACCOLADES

2018 ~ 91 Points. "A vibrant nose with ripe dark berries, as well as an earthy thread. The palate has such rich, fleshy fruit that sails on fine, velvety tannin. Impressive purity, too. Drink or hold." - James Suckling, Jul/2019

2017 ~ 91 Points. "Some gentle lift on the nose here with a flash of toasty oak spice. The palate has a very succulent and supple feel with rich dark berries and an approachable, ripe and fleshy feel. Drink now." - James Suckling, Jul/2019

2017 ~ 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 ~ 89 Points. "Round and juicy, showing bright cherry and red plum fruit, with floral, spice and vanilla notes, light tannins and citrusy acidity. Cariñena blend." - Wine Spectator Online

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2016 ~ 92 Points. "Deep, lurid ruby. A perfumed, smoke-accented bouquet evokes fresh cherry, cassis and licorice, along with a building floral overtone. Lively and expansive on the palate, offering intense dark fruit and violet pastille flavors that are lifted by a core of juicy acidity. Youthfully taut tannins add shape to a very long, sweet finish that leaves smoky mineral and floral notes behind. (aged for a year in new and used French oak barrels)" - Antonio Galloni's Vinous, Apr/2019

2016 ~ 90 Points. - Guía Peñin 2020

2015 ~ 93 Points. This has plenty of sweetly spicy oak that is matched by abundant ripe and vibrant fruits. Blueberries, currants and purple cherries with chocolate and spice. A very fluid, modern and attractive wine. Try around 2020. - James Suckling, Jul/2017

2015 ~ 91 Points. "Bright purple. Spice-tinged dark fruit liqueur and floral aromas are complemented by peppery spices and licorice flourishes. Sweet, seamless and broad in the mouth, offering juicy black raspberry, cherry-cola and allspice flavors that deepen slowly on the back half. Blends richness and vivacity and finishes long and appealingly sweet, with sneaky tannins that fold nicely into the wine's sappy dark fruit. (raised in new and used French oak barrels)" - Antonio Galloni's Vinous, Apr/2019

2014 ~ 91 Points. "A lovely Montsant with red-fruit, floral and soft-spice character. Medium body and a medium level of soft tannins. Delicate and clean. Drink now." - James Suckling Dec/2016

## OTHER INFO

The Carinena and Garnacha vines used for the production of these wines have an approximate age ranging from 25 to 40 years, the vineyards of Garnacha are around 2,000 ft altitude in the area of Cornudella de Montsant on slate soils, Carinena vineyards in Darnès and Masroig area on clay soils and Syrah vineyards are located on limestone soils.



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