

#### CASA MARIOL

### **ULL DE LLEBRE**

2017



Grape Varietals ABV
Tempranillo 13.5%

#### Vinification

Harvested from vines that are 40+ years old. Aged 12 months in Hungarian oak.

## History

The Mariol family has been in the wine business for over 100 years operating out of La Batea, a medieval town in the heart of Terra Alta region of Catalunya. In 1945, the family's patriarch, José María Vaquer Bes, began selling wines in Rues in Barcelona from his car.

The Casa Mariol brand known to the public today was created by descendants Marta, Josep Maria and Miguel Angel in 2007. Their unique, innovative, eye-catching packaging has attracted much attention as have the wines. Under the watchful eye of Miguel Angel Vaquer, the house aims and succeeds in creating quality wines and vermouths at a fantastic value.

# **Tasting Notes**

Deep ruby colour with hints of mahogany. Full bodied and powerful. Packed with juicy fruit, with a complex herbal, mineral and toasty character. Clean finish. Suggested food pairings: cheeses, grilled fish and duck terrine.