

95 POINTS

Robert Parker

WINE ADVOCATE

Mas d'en Gil Coma Blanca 2016

"The elegant white 2016 Coma Blanca is a nuanced and subtle blend of 60% Macabeo and 40% Garnacha Blanca from the older vineyards of the estate on slate, alluvial and sandy soils (the property has a diversity of soils unmatched in Priorat). It fermented in stainless steel and matured in 500-liter oak barrels for six months, and the bottles were kept for a couple of years before the wine was released into the market. **There is unusual finesse in this vintage, unmatched purity and superb texture.** It's a Mediterranean white with good body, the texture of a Grand Cru Burgundy, pungent but subtle flavors and a dry and faintly bitter finish."



www.regalwine.com

[@masdengil](https://www.instagram.com/masdengil)

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