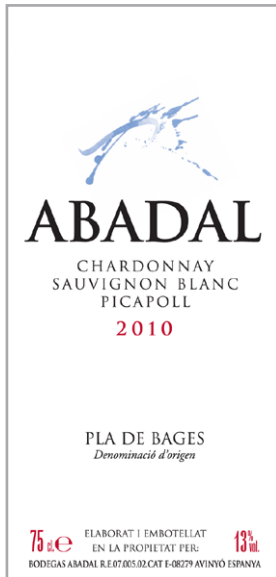


# Abadal Blanc 2010



**Winery:** Bodegas Masies D'Avinyo

**Region:** Pla de Bages D.O.

**Grapes:** 70% Chardonnay, 20% Sauvignon Blanc, 10% Picapoll

**Winery:** Masies D'Avinyo is leading the charge of quality wine production from this, one of the oldest vine growing regions in the world, el Bages, named for Bacchus the Roman god of wine. The vines are cultivated on carefully structured terraces, influenced by a Continental- Mediterranean climate, with low rainfall. This leads to highly structured wines that maintain a freshness and delicacy rarely found in such rich wines. Vineyards are planted with native and French grapes, Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Chardonnay and Mando and Picapoll. A strong technical background is used in vineyard management, for example, specific total leaf area per mass of grapes to assure ripeness. This is combined with a detailed interaction with each vintage. In warm vintages, new oak is purchased with lower levels of toast, in cooler

vintages barrels with higher levels of toast are used. A combination of French, Hungarian and American oak is used in aging the wines.

Masies D'Avinyo's winemaker, Joan Soler, explains his philosophy as this: "I understand that wine is basically an agricultural product, therefore I look to achieve the best balance in our vineyards (not only in terms of production but also environmental terms by excluding the use of herbicides and by allowing the controlled growth of grass). In terms of winemaking, I have two goals, first to extract as much of the flavor of the grape into our wines, second to allow the aromas of our grapes to be primary in our wines. I look to exclude aromas from the winery or from excessive barrel aging."

**Wine:** Hand harvested from estate grown vineyards, with the Chardonnay and Sauvignon Blanc being harvested during the second week of September and the Picapoll during the first week of October. The grapes are macerated for 12 hours prior to pressing. Fermented in temperature controlled stainless steel for 17 days. Aged on its lees with batonnage for 4 months.



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