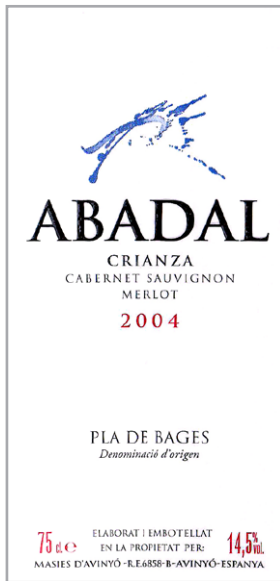


Abadal Crianza 2004



Winery: Bodegas Masies D'Avinyo

Region: Pla de Bages D.O.

Grapes: 50% Cabernet Sauvignon and 50% Merlot

Vineyard: 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.

Wine: The grapes were harvested by hand. Fermentation at 27-30 Celsius. Maceration lasts 20 days with periodic pumping over. Each variety was aged separately in American and French oak barrels for 10 months. After the final assemblage, it was bottled and aged at the winery further prior to release.

Reviews:

“It exhibits a bit more oak influence than the Cab Franc-Tempranillo as well as a more laid-back elegance. It is medium-bodied with plenty of spicy red fruit flavors and a nicely delineated finish. Drink this Cru Bourgeois impersonator over the next several years. It offers excellent value.”

88 points *Wine Advocate* issue 169 February '07

“Bright ruby. Cool, restrained aromas of cherry, spiced plum and dried flowers. Vibrant red fruit flavors are a touch bitter, with brisk acidity providing focus and lift. The zesty qualities carry through the long, juicy finish.”

87 points *International Wine Cellar* issue 133 July/Aug '07

“Black cherry and plum on the nose along with graphite and barrel spice, cooked cherry and currant; firm tannins, well built, and still ageworthy. Grilled or smoked meats.”

Sante Magazine Issue 116 September '07



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