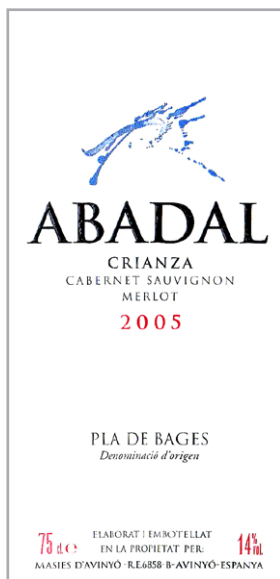


# Abadal Crianza 2005



**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:

“Full and boisterous red wine, with a ton of natural ripeness and a high pleasure quotient. We have always liked the Abadal wines, and this Cabernet Sauvignon-Merlot blend gets both sides of the Old World/New World argument right. It's loaded with dark berry and earth aromas, which are followed by cola, blackberry and chocolate flavors. An alert, acid-driven wine with enough depth to impress.”

**90 points** *Wine Enthusiast* August '09



Selected by Aurelio Cabestrero®

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