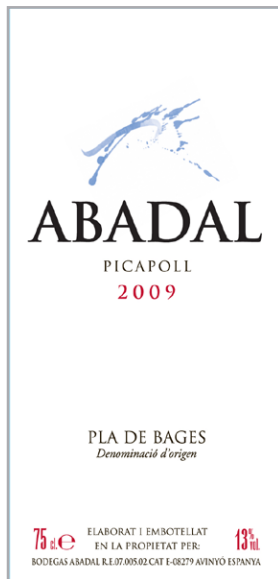


Abadal Picapoll 2009



Winery: Bodegas Masies D'Avinyo

Region: Pla de Bages D.O.

Grapes: 100% 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.

Wine: This wine issues from a regeneration of indigenous and autochthonous grapes lead by Masies d'Avinyo in Pla de Bages. Picapoll, Trepat, Sumoll and other local grapes are being replanted or grafted to existing root-stocks. While often confused with Picpoul, this grape has been grown in the area since Roman times, being referenced in the writings of Pliny the Elder. Picapoll berries are small, oval and thick-skinned; though there are larger berried clones used as a table grape. The grape requires a lot of attention in the vineyard as bunches tend to grow smaller, "shoulder" clusters which need to be pruned off for proper ripening. The vines are very resistant to arid conditions and almost never shows over-ripe aromas. For maximum expression of the wine, skin contact, reductive winemaking and lees aging are essential.

This 100% Picapoll is made from fruit harvested during the third week of September. There is a short maceration with skins prior to whole cluster pressing. Fermented in temperature controlled stainless steel tanks, the intent is to show the inherent perfume of floral/jasmine and tropical fruits.

Reviews:

"Light yellow. High-pitched aromas of lime, pear, grapefruit rind and quinine, with a bright mineral overtone. Juicy, intense and pure but a bit closed today. Penetrating acidity adds nerve to the citrus and mineral character and energizes the long, piercing finish, and yet this doesn't come off as austere. Finishes spicy, focused and persistent."

89 points *International Wine Cellar* issue 152 Sept/Oct 2010



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