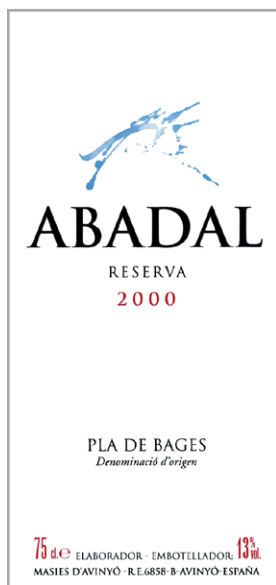


Abadal Reserva 2000



Winery: Bodegas Masies D'Avinyo

Region: Pla de Bages D.O.

Grapes: 60% Merlot, 30% Cabernet and 10% Syrah

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: Harvested by hand, vines average 20 years of age, from different vineyards in the best estates of Abadal. All different grapes are fermented and aged separated in 60% French, 30% American and 10% Central European oak barrels for 18 months. Unfiltered.

Reviews:

“The medium-bodied 2000 Abadal Reserva (60% Merlot, 30% Cabernet Sauvignon, and 10% Syrah) reveals aromas of espresso roast, dried herbs, black currants, and cherries. It possesses good cleanliness, admirable texture, and a moderate finish.”

88 points *Wine Advocate* issue 159 June '05

“Sweet, ripe. Juicy, sweet dark fruit. Cassis and sweet oak. Good elegant tannic structure.”

Silver Medal *Decanter World Wine Awards 2005*

“Merlot, Cabernet and a splash of Syrah are brought together in solid, inspiring fashion by this Catalonian winery. Cherry and raspberry aromas are hoisted by full oak, while the finish deals a basket of berry flavors and ripeness.”

89 points *Wine Enthusiast* December 15 '07



Selected by Aurelio Cabestrero®

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