

Abadal Reserva 3.9 2001



Winery: Bodegas Masies D'Avinyo

Region: Pla de Bages D.O.

Grapes: 85% Cabernet and 15% 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: This is a single vineyard wine where the vines are planted in terraces. The name "3.9" come from the vineyard designation used by winery staff. Both grape varieties were fermented separately after being destemmed. Aged for 12 months in 70% French oak barrels and 30% American oak barrels. Unfiltered.

Reviews:

"The 2001 Abadal Reserva 3.9 raises the bar to another level. The fruit comes from a single, steeply terraced vineyard. Purple in color, the wine yields an expressive bouquet of pain grille, pepper, black currants, and blueberry jam. On the palate the wine is medium-bodied, elegant, and intensely flavored. It is already drinking nicely and should last through 2015."

92 points *Wine Advocate* issue 169 February '07

"The freshness is its distinctive characteristic, in spite of being also complex on the nose and consistent and full in the mouth. It emphasizes profound aromas (wild fruits, mineral, spices) and balance in the mouth."

93 points *Guia Proensa* 2007

"Dark aromas of plum, leather, cassis, cedar, and hints of spice from oak. The mouth is quite firm, rather tannic, and definitely built for further aging, but there are very attractive plum notes throughout the rather stylish finish. Grilled or smoked meats.

Gold Star Award Winner *Sante Magazine* Issue 116 September '07



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