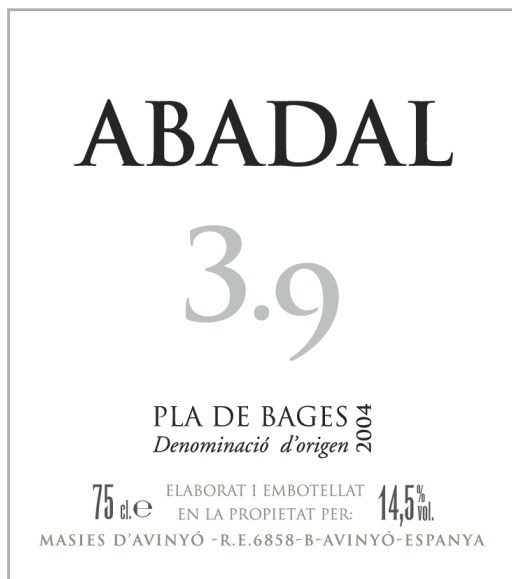


Abadal Reserva 3.9 2004



Winery: Bodegas Masies D'Avinyo

Region: Pla de Bages D.O.

Grapes: 85% Cabernet Sauvignon 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.

Masies D'Avinyo's winemaker, Joan Soler, explains his philosophy as this: "I understand that wine is basically an agricultural product, therefore I look to achieve the best balance in our vineyards (not only in terms of production but also environmental terms by excluding the use of herbicides and by allowing the controlled growth of grass). In terms of winemaking, I have two goals, first to extract as much of the flavor of the grape into our wines, second to allow the aromas of our grapes to be primary in our wines. I look to exclude aromas from the winery or from excessive barrel aging."

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:

"Inky ruby. Powerful blackcurrant and cherry compote aromas are complemented by smoked meat, dried flowers and tobacco. Deep and chewy, with dense dark berry and cherry flavors, dusty tannins and a late note of sweet chewing tobacco. There's something Graves-like about this. Finishes with firm minerality and lingering sweetness. I'd serve this serious wine with grilled lamb."

90 points *International Wine Cellar* issue 140 Sept/Oct '08



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 06/2009