

Abadal Reserva 3.9 2005



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.

Wine: This is a single vineyard wine where the vines are planted in terraces. The name "3.9" comes 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:

"Opaque purple-colored, it shows off an expressive nose of wood smoke, pencil lead, black currant, and blueberry. With some elegance on the palate, it has plenty of savory fruit, silky tannin, and spice notes. Give it 3-5 years of cellaring and drink it from 2013 to 2025."

91+ points *Wine Advocate* issue 183 June '09

"Intensely perfumed bouquet displays scents of blackberry, cassis, licorice and potpourri. Suave, silky dark berry flavors show liqueur-like depth enlivened by juicy acidity. For a big wine this is surprisingly lithe, with impressive finishing clarity and persistent spiciness. I'd hold off on drinking this for another year or two."

91 points *International Wine Cellar* issue 145 June '09



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