

# Abadal Reserva 3.9 2006

ABADAL

3.9

PLA DE BAGES  
*Denominació d'origen*

75 cl.e ELABORAT I EMBOTELLAT EN LA PROPIETAT PER MASIES D'AVINYÓ - R.E.6858-B-AVINYO-ESPANYA 14% vol.

**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 hand harvested, the Syrah in the beginning of October and the Cabernet Sauvignon at the end of the month. The varietals were fermented separately after being destemmed in temperature controlled stainless steel tanks. Maceration lasted for 20 days at temperatures not exceeding 27 C. Cap management included pump-over, pigeage and delestage (Cabernet Sauvignon only). The wine was introduced to barrels for 12 months aging in December 2006. The barrels are 70% French oak and 30% American oak with a total of 6 forests and 3 toast levels for each giving 18 unique aromatic profiles which were blended into this finished wine. Bottled unfiltered.

## Reviews:

"A glass-coating opaque purple color, it exhibits an expressive bouquet of smoke, graphite, spice box, violets, black currant, and blackberry. Dense and sweet on the palate, this plush offering is locked and loaded. Give it 1-2 years to blossom and pull the trigger."

**92+ points** *Wine Advocate* issue 188 April 2010



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 05/2010