



FRANCK
MASSARD

BELLESA PERFECTA, 2017

Cataluña, DOQ Priorat

Origin

D.O.Q Priorat. Villages: Poboleda and Torroja del Priorat

Grape Variety

60% Grenache and 40% Carignan.

Age of the vines

Low yield vines (1 kg per vine) on llicorella soils. Age of the vines between 20-30 years.

Technical data

Alcohol content: 14,5% ; Acidity: 5,80 g/l ; PH: 3,16 ; Harvest: Manual.

Care undertake on the vineyard and vinification

During harvest, a double manual selection takes place, first in the vineyard and then in the cases, just before destemming. The berries are collected in crates of 10kg capacity. Once at the cellar, grapes are cooled down to 6°C to allow a cold maceration during several days. Fermentation takes place at 24°C - 26°C. Extraction method is applied by a combination of pumping over and punching-down.

Ageing

The wine ages for 12 months in 500 liters used French oak barrels with a light to medium toast.

Tasting Note

This wine was handcrafted to reflect the essence of Priorat. Bellesa perfecta 2017 shows appealing fresh herbal notes like thyme, spicy aromas of white pepper and clove and wild ripe raspberries. On the palate is an explosion of red berries and sweet spice. It has a good structure and balanced acidity that provides elegance and length to the wine.

Awards

Bellesa Perfecta 2013: 92 Points BlindTasted By Andreas Larsson

