



FRANCK  
MASSARD



# EDA, 2014

## *Cataluña, DOQ Priorat*

### *Origin*

D.O.Q Priorat. Village: Poboleda

### *Grape Variety*

100% Cariñena

### *Age of the vines*

100% *cariñan* from low yielding vineyard (less than 1 kg per vine). The parcel is cultivated on terraced slopes at 550 meters altitude on llicorella soils.

### *Technical data*

Alcohol content: 14,5% ; Acidity: 6,2 g/l ; PH: 3,28 ; Harvest: Manual.

### *Care undertake on the vineyard and vinification*

The grapes are hand harvested in the morning from an organic vineyard (not certified). Post de-stemming the grapes ferment under controlled temperature. We prone a moderate maceration period to respect the integrity of the fruit.

### *Ageing*

18 months in a new 500 liters fine grains barrique.

### *Tasting Note*

Having an intense bright ruby color, Eda 2013 displays clean intense spicy aromas like white pepper and clove, fresh black plums, eluding sweet smoky cinnamon. Quite complex and concentrated palate with a noticeable acidity that provides freshness and elegance to the wine, eucalyptus aromas and red wild fruits. Despite its youth, the wine is balanced, with velvety tannins and a very long finish.

*"The hidden energy is what stays in the mind".*

### *Awards*

EDA 2014: 94 Points by Andreas Larsson (2007 ASI / Blindtasted.com)