



FRANCK
MASSARD



VINYA CUCUT, 2017

Cataluña, DO Montsant

We have changed trademark and label of Finca el Romero. We are pleased to introduce Vinya Cucut. We have changed the image but the wine remains the same. Our challenge is still to project the essence of the Carignan grape which Franck Massard believes is the most exciting autochthonous variety. For this we have selected low yielding vines with an average production per vine of 1.5 kg.

Origin

D.O Montsant. Villages: Masroig, Guiamets, Darmós and Garcia. Vines located between 520 y 580 meters.

Grape Variety

100% Cariñena.

Age of the vines

Between 35 and 55 years old planted on clay and limestone soils.

Technical data

Alcohol content: 14,5% ; Acidity: 5,2 g/l ; PH: 3,50 ; Harvest: Manual.

Care undertake on the vineyard and vinification

Once harvested, the grapes were cold soaked for 24 hours before the alcoholic fermentation took place at controlled temperature of 26°C. Total time on skin lasted 18 days to optimise the extraction of fruit and tannins.

Ageing

The malolactic fermentation took place in tanks. Then, the wine aged for 12 months in third year old French oak barrels of 300 litres capacity.

Tasting Note

Vintage 2016 shows very similar aromas if compared with the previous one and despite its youth, the wine is very well balanced. There are spicy aromas like pepper and clove, cherries, raspberries and a hint of thyme. A complex palate, with herbaceous and red berries flavours. The wine has a good acidity that is very well integrated and provides the wine its usual freshness.

Awards

Vinya Cucut 2016: Silver Medal Mundus Vini Summer Tasting 2019

Vinya Cucut 2016: 89 Points by Andreas Larsson (2007 ASI / Blindtasted.com)