



FRANCK
MASSARD

SAVIESA, 2018

Cataluña, DO Montsant

As a reflection of the "terroir" of the region, we have managed to produce 100% old Cariñena from our owned vineyard of only 3 hectares. Our challenge is still to demonstrate in a glass, the essence of the Cariñena, which we consider the most interesting autochthonous variety in Montsant.

In order to be create this wine we have selected centenary vines with very low yields, an average of less than 800gr per vine. The total production of this wine has been only 1.800 bottles.

Origin

D.O Montsant. Village: La Serra D'Almos. Vines located between 480 y 540 meters.

Grape Variety

100% Cariñena.

Age of the vines

Between 45 and 60 years old planted on clay and sandy soil.

Technical data

Alcohol content: 14% ; Acidity: 5,1 g/l ; PH: 3,75 ; Harvest: Manual ; Without sulfites added: <10 mg/L

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 10 months in third year old French oak barrels of 300/500 litres capacity.

Tasting Note

The 2018 vintage presents some very subtle aromas but at the same time powerful once allowed to aerate in the glass. Despite its youth, the wine is very well balanced. We can emphasize the aromas of spices like pepper and cloves, cherry, raspberry and a touch of thyme.

The palate is complex, highlighting again the Mediterranean aromas, balsamic and dark fruits. It is a wine with a good acidity that is already very integrated and that brings the wine that characteristic freshness.

