



FRANCK  
MASSARD

# EL MAGO WHITE, 2017

## Cataluña, DO Terra Alta

Mago white comes from a single vineyard in altitude at the village of Villalba dels Arcs grown on silt and limestone soils.

El Mago means “the wizard” echoing the magic of changing grapes into wine. It is also the contraction of the name of my daughter **Maya** and son **Hugo**, my 8 years old son is the master designer responsible for that unique and amazing drawing.

### *Origin*

D.O Terra Alta. Village: Villalba dels Arcs.

### *Grape Variety*

100% Grenache White

### *Age of the vines*

Between 12 and 18 years old planted on clay and sandy soil with limestone. Vineyard located between 540 y 580 meters.

### *Technical data*

Alcohol content: 13% ; Acidity: 6,3 g/l ; PH: 3,03 ; Harvest: Manual.

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

The grapes, previously destemmed, are direct and very gently pressed. The fermentation takes place in stainless steel tanks for a period of around ten days at a controlled temperature of 18 °C.

### *Ageing*

The wine was bottled after 3 months ageing on its lees in stainless steel tanks.

### *Tasting Note*

El Mago white 2017 is a light wine with a great freshness. On the nose there are nice aromas of green apple and bone fruits. On the palate, the citric and mineral aroma stands out. The finish is very pleasant and fairly long with a fresh acidity and a hint of dried fruit on the back palate. It's the perfect partner for oysters.

### *Awards*

El Mago White 2016: 93 points Guía Peñín 2019

