



FRANCK
MASSARD



EL MAGO RED “ESTILO LIBRE”, 2020

Cataluña, DO Terra Alta

El Mago "Estilo Libre" is born from two plots located at altitude in the cultivation area on limestone and clay soils.

The name of the wine echoes the magic that transforms the grapes into wine. It is also the contraction of the name of my daughter Maya and my son Hugo who is the designer of this drawing. Small production, 1,251 bottles produced.

Origin

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

Grape Variety

100%

Age of the vines

Between 12 and 25 years old planted on clay and sandy soil with limestone. Vineyard located between 540 y 580 meters.

Technical data

Alcohol content: 13,5% ; Acidity: 7,1 g/l ; PH: 3,20 ; Harvest: Manual ; Without sulfites added: <4 mg/L

Care undertake on the vineyard and vinification

The wine was fermented for one week and drawn off its skins after 6 days. Alcoholic fermentation takes place in stainless steel tanks at 24°C controlled temperature.

Ageing

50% of the wine ages during 6 months in 3rd year used french oak barrels, used previously in the ageing of our Priorat wines.

Tasting Note

El Mago 2020 is a fresh, clean wine. The nose is appealing: spices like white pepper, little strawberries, cherries and fig aromas. The balanced acidity makes it a very light easy-going wine with very soft tannins, standing out eucalyptus and citric (lime) flavours on the palate.