



FRANCK
MASSARD



LA CESTA, 2019

Cataluña, DOQ Priorat

Origin

D.O.Q Priorat. Village: Poboleda

Grape Variety

100% Syrah

Age of the vines

Age of the vines between 15 to 25 years old. Low yield vines (1 kg per vine).

Technical data

Alcohol content: 14% ; Acidity: 6 g/l ; PH: 3,29 ; Harvest: Manual ; Without sulfites added: <12 mg/L

Care undertake on the vineyard and vinification

Maximum care is taken at the vineyard, practicing ecological viticulture and not using pesticides, chemical compounds or any other non sustainable products. The grapes are all hand-picked and gently de-stemmed at the cellar, where minimum intervention takes place. Fermentation is in stainless steel deposits under controlled temperature. Natural extraction occurs via a combination of pumping-over and pigeage.

Ageing

100% of the wine is aged in second and third year old French oak barrels of 500 liters , for a total of 7 months in oak.

Tasting Note

Deep ruby bright color wine. Appealing spicy notes of White pepper and clove, cassis and aromatic herbs like thyme and rosemary. The nose is wild, fragrant and unexpected with predominant fruits like plums, figs or blueberries with a solid structure felt on the palate. It also has a marked but balanced acidity that highlights the eucalyptus aromas, violets and smoke Wood providing freshness, elegance and a long nice finish to this wine.

Awards

La Cesta 2017: 91 Points by Andreas Larsson (2007 ASI / Blindtasted.com)