



FRANCK
MASSARD



HUELLAS, 2017

Cataluña, DOQ Priorat

Origin

D.O.Q Priorat. Village: Poboleda

Grape Variety

60% Carignan and 40% Grenache.

Age of the vines

Low yield vines (1 kg per vine) on llicorella soils. Age of the vines between 30-45 years.

Technical data

Alcohol content: 14,5% ; Acidity: 6,4 g/l ; PH: 3,27 ; Harvest: Manual.

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

20% of the wine ages in new French oak barrels of 500 liters and 80% of the wine in second and third year old French oak barrels, for a total of 12 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, grown all over Poboleda. A complex wine, with a solid structure felt on the palate with a marked but balanced acidity that highlights the eucalyptus aromas, providing freshness, elegance and a long nice finish to this wine.

Awards

Huellas 2014: 93 Points by Andreas Larsson (2007 ASI / Blindtasted.com)

Huellas 2015: 93 Points by Andreas Larsson (2007 ASI / Blindtasted.com)

Huellas 2016: 95 Points DWWA 2023