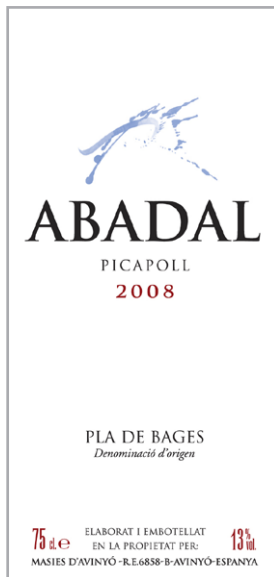


Abadal Picapoll 2008



Winery: Bodegas Masies D'Avinyo

Region: Pla de Bages D.O.

Grapes: 100% Picapoll

Winery: Masies D'Avinyo is leading the charge of quality wine production from this, one of the oldest vine growing regions in the world, el Bages, named for Bacchus the Roman god of wine. The vines are cultivated on carefully structured terraces, influenced by a Continental- Mediterranean climate, with low rainfall. This leads to highly structured wines that maintain a freshness and delicacy rarely found in such rich wines. Vineyards are planted with native and French grapes, Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Chardonnay and Mando and Picapoll. A strong technical background is used in vineyard management, for example, specific total leaf area per mass of grapes to assure ripeness. This is combined with a detailed interaction with each vintage. In warm vintages, new oak is purchased with lower levels

of toast, in cooler vintages barrels with higher levels of toast are used. A combination of French, Hungarian and American oak is used in aging the wines.

Masies D'Avinyo's winemaker, Joan Soler, explains his philosophy as this: "I understand that wine is basically an agricultural product, therefore I look to achieve the best balance in our vineyards (not only in terms of production but also environmental terms by excluding the use of herbicides and by allowing the controlled growth of grass). In terms of winemaking, I have two goals, first to extract as much of the flavor of the grape into our wines, second to allow the aromas of our grapes to be primary in our wines. I look to exclude aromas from the winery or from excessive barrel aging."

Wine: This wine issues from a regeneration of indigenous and autochthonous grapes lead by Masies d'Avinyo in Pla de Bages. Picapoll, Trepat and other local grapes are being replanted or grafted to existing rootstocks. This 100% picapoll is made from fruit harvested at the end of September. There is a short maceration with skins prior to whole cluster pressing. Fermented in temperature controlled stainless steel tanks, the intent is to show the inherent perfume of floral/jasmine and tropical fruits.

Reviews:

"Picapoll is the Spanish name for the grape the French generally call Picpoul or "lip stinger." That rather unfortunate name really isn't applicable to this rendition, which is energetically, refreshingly acidic but definitely not sour or shrill. Fruit notes recalling ripe pears make for very appealing aromas and flavors, and the well-integrated acidity and subtle mineral notes make for a clean, interesting finish."

89 points *Wine Review Online* September 15 '09 - Michael Franz



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