

Clos Abella 2021

The Winery flagship

CLOS ABELLA is our flagship and most awarded wine, and the first we produced. It is the very essence of Marco Abella. It comes from the old vines belonging the family since the 15th century. This wine defines ourselves as a winery, choosing only the best grapes to express the "Terroir" and the personality of Marco Abella. It can be aged in the bottle beyond 30 years.

Varieties

70% Carignan, 30% Grenache

Vinification and Aging

The grapes come from the vineyard 'EL PERER' which surrounds the cellar. It is located at an altitude of between 450 and 550 meters and it is north-facing oriented. El Perer plot is divided into several areas which are separately fermented (Microvinifications). Once fermentations are completed in French oak barrels, the wines are aged in French oak barrels as well.

Soil Type

The soil is rich in slate named llicorell gresós or saladó which was formed 360 millions years ago. It is a metamorphic slate wich breaks into blocks. For this reason we have very low yields so the resulting wines are complex and bodied.

Tasting Note

It has intense and ripe aromas. Mineral, black fruit, balsamic touches, aniseed and cocoa with orange peel. On the palate, we have velvety tannins and a very long, fresh finish. It is elegant, very silky and mineral.

Pairing

Grilled red meats, tuna Tataki, Marmitako, poultry and even chocolate.

Awards

97/100 Decanter 2023 y 2018 - 94/100 Andreas Larsson 2020 - 95/100 WE 2017

Analysis

Alcoholic Strength: 14.5 %

Volatile Acidity: 0.63 g/l

Total SO2: 71 mg/l

Total Tartaric Acid: 5.8 g/l

Presentation

Bottle Bordeaux Bottle weight: 1.320 g

Boxes per floor 10 / per pallet 100

Wooden boxes of 6 units

EAN (bottle) 843701085003

EAN (box) 8437010857508

