

Clos Abella 2019

El emblema de la bodega

CLOS ABELLA is our flagship and most awarded wine. Made from old vines that come from the family vineyard that surrounds the winery in the form of Pago. With this wine we define ourselves as a winery, choosing only the best corners to express the "Terroir" and the personality of Marc Abella.

Varieties

70% Carignan, 30% Grenache

Vinification and Aging

Due to the difference in the degree of ripeness of the grapes between the upper and lower parts of the vineyard, the La Mallola estate is divided into several zones that are harvested and fermented separately (microvinifications). Once the fermentations are completed in oak vats, the wines are aged in French oak barrels for 16 months.

Soil Type

The grapes come from the old vines, about 50 years old, surrounding the winery at 450 meters above sea level. North-facing estate, owned by the family for centuries. The wine shows the depth and complexity of the terroir.

Tasting Note

It has intense and ripe aromas. Mineral, black fruit, herbal notes, aniseed and cocoa with orange. On the palate, we notice silky and velvety tannins and a long, fresh finish. It is elegant, wild and striking.

Pairing

It is a versatile wine. grilled red meats, tuna tataki, Marmitako, poultry.

Awards

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

Analysis

Alcoholic Strength: 14.62%

Volatile Acidity: 0.63 g/L

Total SO₂: 71 mg/L

Total Tartaric Acid: 5.8 g/L

Presentation

Bottle Bordeaux Bottle weight: 1.320gr

Boxes per floor 10 / per pallet 100

Wooden boxes of 6 units

EAN (bottle) 843701085003

EAN (box) 8437010857508

