



MarcoAbella
D.O.Q. PRIORAT



MAS MALLOLA 2021

WHAT IS MAS MALLOLA?

Mas Mallola is our Vila de Vila that fully expresses the characteristics of the village of Porrera. The grapes used to make this wine come from the "La Mallola" plot. The wine has marked mineral characteristics provided by the Llicorella slate, with dark, deep and fruity notes.

WHERE IS IT FROM?

The grapes come from the plot LA MALLOLA which is the highest vineyard in the village of Porrera located at an altitude of between 500 and 750 meters. It is a unique vineyard that allows the grapes, and therefore the wine, to obtain a perfect natural balance, combining the freshness that gives the altitude with the ripeness that gives its south orientation, sunny all day.

HOW IS IT MADE?

Due to the difference in ripeness between the upper and lower parts of the vineyard, the La Mallola plot is divided into several zones that are fermented separately (microvinifications). Once the fermentations are completed in oak vats, the wines are aged in French oak barrels for 14 months.

HOW IS IT?

The wine has an intense fruity aroma. Predominantly fresh strawberries, raspberries, cherries and flowers, but you can also find hints of anise, fennel, sweet vanilla.

Fresh and friendly in the mouth, velvety tannins, definitely pleasant.

MAIN AWARDS



vinous

95/100

94/100

93/100

THE VINEYARD:
LA MALLOLA
SOUTH ORIENTED

70% GRENACHE
30% CARIGNAN

FERMENTATION
FERMENTED IN
WOODEN TANKS

AGING
14 MONTHS IN
FRENCH OAK BARREL

SERVING TEMP: 15-18°C
CONSUMPTION: 3-10 YEARS

ANALYSIS
Alcohol Content: 14.50%
Volatile Acidity: 0,74 g/L
Total SO₂: 84 mg/L
Total Acid(tartaric acid): 6 g/L

PRESENTATION
Bordeaux Bottle
Bottle weight: 1,320 g
Cases per layer 10/per pallet 100
6 bottles in a cartoon case
EAN (bottle) 8437010857102
EAN (box) 8437010857607