

Mas Mallola 2022

Vi de Vila de Porrera

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

Varieties

70% Grenache, 30% Carignan

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 13 months.

Soil Type

LA MALLOLA is Marco Abella's highest estate, 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 given by the altitude with the ripeness given by its south orientation, sunny all day long.

Tasting Note

Intense fruity aroma. Predominantly fresh strawberries, raspberries, cherries and flowers. Also hints of anise, fennel and sweet vanilla. Fresh and friendly in the mouth, velvety tannins, definitely pleasant.

Pairing

Black rice, toasted bread with anchovies, grilled salmon, white and red meats

Awards

96/100 Decanter 2023 - 95/100 Decanter 2022 - Best Red Wine TOP100 UK 2021

Analysis

Alcoholic Strength: 14.50 %

Volatile Acidity: 0.72 g/l

Total SO₂: 72 mg/l

Total Tartaric Acid: 5.2 g/l

Presentation

Bottle Bordeaux Bottle weight: 1.320 g

Boxes per floor 10 / per pallet 100

Boxes of 6 cartons

EAN (bottle) 8437010857102

EAN (box) 8437010857607

