



EDA 2010, D.O.Q Priorat *Franck Massard*

In 2004, to fulfil my thirst for understanding wine I purchased with a long time friend a small vineyard in the Priorat. The region was already reputed but with a huge spectrum of styles and qualities. As it was a tiny Project starting with 500 bottles we called it "Huellas" meaning "fingerprints" echoing the hand-craft labour involved.

Origin

Poboleda: coolest sits of Priorat on pure schist.
Vines between 25 and 100 years old.

Grape varieties

90% Cariñena, 10% Garnacha

Technical data

Alcohol level: 15%
Total acidity: 5,58g/l
PH: 3,36

Vinification

The grapes are hand-picked from our low-yielding vineyard. We place the grapes in a cold room for a day to handle them at cooler temperature thus enabling a gentle extraction of precious aromas. The fermentation takes place under controlled temperature.

Ageing

Takes place in 20% new French oak of 400L capacity and 80% in 2nd and 3rd year old barriques, for a total of one year in wood.

Tasting notes

This vintage is by far the most vibrant wine we made. The nose is pointed reminiscent of arbutus fruit, rose petals over a background of cacao. The soaring palate reveals a crunchy, juicy mouthwatering fruit. A close-knit, focused wine to drink now and over the next 10 years.

Awards/Prices

The wine was only presented in February to Luis Gutierrez (Critic for R.Parker and Victor de la Serna (El mundo) and received a positive 17,5 points.

