



2009 MAS DE SUBIRÀ

TASTING NOTES

Mas de Subirà is made in Bellmunt del Priorat and was founded in 1997, although the vineyards that surround the modern winery are much older. With 170 acres of land, only 47 are planted vineyards, many of which are 25 to 40 years old. The vines typically yield under 1.25 tons per acre, low even for Priorat standards. The elevation is between 550 and 700 feet. The name of the winery is taken from the name of the highest hill in the area.

TASTING NOTES

Very intense cherry red color. Aromas of ripe black plum fruit, and minerality, with light touches of oak. Refreshing on the palate, evolving quickly into full, heavy fruit. Full bodied with great structure and acid, creating a long, deep finish.

FOOD PAIRINGS

WINEMAKING

Winter was very cold. During April, there was substantial rainfall (around 190mm.) which helped shoot growth. Harvest began at the beginning of September, and carried on normally until the end of October. It was a year in which everything went remarkably well, with a good ripening cycle giving balanced acid and sugar in the grapes. There was little disease or incidence of vineyard pests, all bringing to maturity high quality grapes in both our red and white varieties.

All grapes are hand harvested and placed in 16kg capacity boxes. Once at the winery the grapes are destemmed and crushed; the juice is then transferred to stainless steel tanks for fermentation between 25 and 28°C. All varieties are fermented separately. Depending on the lot, maceration can last for up to 30 days. Once the young wine is removed from the tanks, it undergoes malolactic fermentation. Once finished, the wine is racked and prepared for oak aging.

BLEND

60% Garnacha, 30% Cariñena, 10% Cabernet Sauvignon

ANALYSIS

Alcohol: 15%

Total acidity: 5.05 g/l

Aged in barrel for 12 months, 100% in French Allier oak.

For more information, visit www.heredadcollection.com.