



2010 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

Intense cherry red in color with aromas of ripe red and black fruits finished with hints of oak. On the palate, this wine is refreshing on entry, with a firm acidity. The slow ripening of the grapes in this vintage allows you to enjoy the wine's ripe tannins and rich, deep palate structure.

FOOD PAIRINGS

With the wine's bright acidity and rich red fruit flavors it pairs well with oven roasted mussels, braised meats and rich cheeses.

WINEMAKING

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

Aged in French Oak Barrels for 12 months

Alcohol: 15%

Acidity: 5.05 g/L

For more information, visit www.heredadcollection.com.