



MarcoAbella
D.O.Q. PRIORAT



CLOS ABELLA 2013

Clos Abella highlights the terroir of Marco Abella. The influence of the vineyard soil (slate) and the particular climate create a true expression of terroir combined with flavour complexity and mature, balanced fruit. The wine is based on the carignan of “El Perer” plot situated at 550 metres of altitude.

70% CARIÑENA, 30% GARNACHA

Aged in french oak barrels for 24 months

Strikingly perfumed bouquet encompasses the red and dark fruit spectrum, fresh flowers, oak spices and licorice. Black cherry, mineral, spicy and chocolate flavors. Subtle, dense and harmonious Dense and silky tannins, good balance, and a long, fresh finish

Pickled oysters, Iberian ham, pork feet with mushrooms, grilled beef, venison loin with mushrooms, turnip and parsnip.



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The vineyard:

El Perer: 10 ha Cariñena y Garnacha, 450m-550m, 20-80 years old. (planted in 1936)

Solanes: 1,5ha Cariñena, South oriented, 500-550m, 804 years old (planted in 1934)

Winemaking:

The fermentation of the grapes is carried out in wooden 2500L tanks and closed 225L barrels. The wine is aged in french oak barrels for 18-22 months. One or two years of bottle stockage at the winery.



AWARDS

*BEST WINE OF THE WORLD Wine in
China 2014*

100/100 ED McCARTHY

*Best Catalanian and Priorat wine
VINARI 2015*

*95/100 WINE ENTHUSIAST. Best
Spanish wine of 2016 by Wine
Enthusiast*

*97/100 Decanter 2018. Platinum
medal.*

ANALITIC

Alcohol Content: 14,50%

Volatile acidity: 0,69 g/L

Total SO₂: 85 mg/L

Total tartaric acidity: 5,8 g/L