



MarcoAbella  
D.O.Q. PRIORAT



# LOIDANA 2016

Loidana brings to life the virtues of the land of "Priorat". The wine expresses the authenticity, typicity and essence of the region. It is the perfect starter wine for those wishing to learn more about the complexity of Priorat wines. Loidana is a versatile and cheerful wine which makes it perfect for any occasion.

**55% GARNACHA, 35% CARIÑENA, 10% CABERNET SAUVIGNON**

**Aged in french oak barrels for 12 months**

This wine offers intense aromas of fruits (strawberry, cherry, raspberry and black cherries) with hints of blue flowers, cedar and spices. Smooth and velvety on the palate, it remains harmonious to the finish. Very fresh.

It marries particularly well with poultry and pasta dishes. Cannelloni, codfish, roast chicken with plums and pine nuts.

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## The vineyard:

It is a blend of grapes coming from the following six plots: **Masos d'en Ferran** (4ha of **Carinyena and Garnatxa** , North facing, **500-650m**), **La Creu** (1ha of Garnatxa and 2 ha of Carignan, East facing, **550m**) , **El Perer** (Cabernet Sauvignon, Garnatxa), **Terracuques** (Grenache and Carignan), **La Mallola** (Carignan) and **La Mina** (Carignan).

## Winemaking:

The fermentation of the grapes from the different parts of the plots (depending on the type of soil, orientation and altitude) and varieties is carried out in concrete tanks. The wine is aged in french oak barrels for 11-14 months.

## AWARDS

*92/100 WINE SPECTATOR*

*HONORABLE MENTION  
Bettane&Deasseauve*

*91/100 VINOUS*

*GOLD MEDAL MUNDUS VINI*

*90/100 WINE ADVOCATE*

## ANALITIC

Alcohol Content: 14,31%

Volatile acidity: 0,61 g/L

Total SO<sub>2</sub>: 71 mg/L

Total tartaric acid: 5,3 g/L