



MAS MALLOLA 2015

“Village Wine”

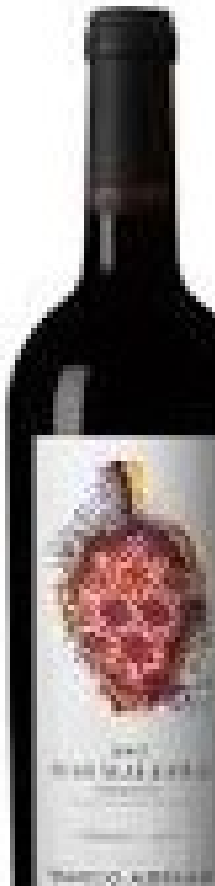
Mas Mallola brings to life the virtues of the land of the Porrera village. It is produced with garnacha and carignan grapes from the «La Mallola » area. The influence of the vineyard soil (slate) and the particular climate create a true expression of terroir combined with flavour complexity and mature, balanced dark and deep fruit. “La Mallola” plot is situated at 650 metres of altitude, it is south oriented and has very particular grey and red slates.

70% GARNACHA, 30% CARIÑENA

Aged in french oak barrels for 15 months

Aromas of berry, cherry and earthy schist. This wine feels tight and pure, with firm tannins and a gritty personality. Toasty flavors of mocha, black cherry, raspberry and cassis are generous.

Pigeon dry rice, Marmitako tuna, Chicken curry, Grilled beef with mushrooms.





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The vineyard:

La Mallola: 7ha **Garnatxa and Carinyena. South oriented. 700 metres** of altitude above the sea level.

Slate formed 400 M. years ago during the Devonian period. The garnatxa from this plot is very velvety and deep and the carinyena is particularly fresh.

WINEMAKING:

The vinification of the grapes from the La Mallola plot is carried out in concrete tanks and 2500L wooden tanks. The wine is aged in french oak barrels for 15 months.



AWARDS

93/100 *WINE ENTHUSIAST*

92/100 *VINOUS*

92/100 *James Suckling*

ANALITIC

Alcohol content: 14,50%

Volatile acidity: 0,58 g/L

Total SO₂: 78 mg/L

Total tartaric acid: 5,4 g/L