

MAS VILELLA Cabernet Sauvignon 2010

*“Elegant and pure,
with a complex palette of aromas”*



Blending

95% Cabernet Sauvignon, 5% Sumoll.

Vintage 2010

Cold season, delayed and humid. It confers to the wine a long potential for keeping, thanks to its freshness. Lees bodied in the mouth, it has an elegant bouquet showing the purity of aromas.

The vineyard

Mas Vilella is a single vineyard located in the municipality of La Bisbal del Penedès at an altitude of 220 meters.

Yields are quite low (3.000-3.500 Kg./ha), and the wine displays the exceptional singularity of the limestone, stony soil with a good sand percentage, all of which promotes a particularly warm, rich and Mediterranean character for the Cabernet Sauvignon.

Winemaking 2010

Hand-harvested and carefully selected, the grapes are de-stemmed. Fermentation took place at 25°-28° C, followed by a 15-day vatting period, malolactic fermentation in wood for part of the wine and an ageing spell of 13 months in small new and one year old French oak barrels. The wine was bottled in June 2012.

Tasting note 2010

Deep cherry colour. This powerful wine displays great complexity and elegance, with notes of blackcurrant preserve, undergrowth, and sweet spices. The palate is rich, round and easy, showing ripe tannins, formidable balance and great length.

Label 2010

It represents the wheel of a cart, which symbolizes the rural realm inextricably linked to the masia, the typical Catalan farmhouse.