

Mas de l'Abundància  
Viticultors, S.L.



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Mas de  
l'Abundància



2006

**Montsant**  
Denominació d'Origen

Elaborat i embotellat a la Finca per:  
Mas de l'Abundància Viticultors, S.L.  
-El Masroig-

Product of Spain - Estate Bottled.

Red Wine

/ 6451

Alc. 14,5% by vol. 29.043.00.CAT  
L-1

750 ml.

Conté sulfits

**Vintage Notes**

This year winter was rainier than what is normal.

Spring came a bit later than usual; March was very cold with temperatures under 0 which slowed down the bud. The bud, though, in Mas de l'Abundància in 2006 was excellent due to the water reserves accumulated during the winter. It didn't rain much during spring.

The bud came in May, very homogeneous due to the lack of rain and the stable temperatures.

Summer was, as usual, hot, with high temperatures in July and August. From mid August, we had a small episode of rain resulting in a fresher maturation. The rain also dropped the temperatures.

September was similar to August, firstly with high temperatures and then towards the end, fresher temperatures and rain, making the maturation slow down and giving quality to it.

These rains and the low temperatures slowed down the vintage of the slower varieties like Cabernet Sauvignon and Carinyena, but results came in a high quality and quantity.

**Vinification time**

**Grenache:** from September 8th to September 25th

**Cabernet Sauvignon:** from September 25th to October 10th

**Samsó:** from October 6th onwards

**Vinification**

**Maceration time:** between 20 and 26 days

**Fermentation time:** 7 to 10 days

**Fermentation type:** In stainless steel deposits  
of different volumes (600-2500l)

**Fermentation temperature:** 25°C

**Bottling date:** September 1st to 8th, 2008

**Number of bottles:** 6451

**Blend**

**50 %** C.s Cabernet Sauvignon

**20 %** Garnatxa grenache

**30 %** Samsó samsó

**Technical notes**

**Grade:** 14.5%

**pH:** 3.55

**Total Acidity:** 5.5

**Taste notes**

**Colour:** High intensity. Intense red with shades of blue.

**Smell:** Intense, honest and clean. At the beginning prevail balsamic odours, specially the eucalyptus ones with floral tones (violets, roses etc). When moved around wine glasses there is an intensification of floral odours, very fresh odours with citric tones and always with a balsamic base (eucalyptus and cedar).

**Taste:** Fresh entrance with red berries and citric tones. It evolves to sweet red berries, ripe and with lactic tones. Very long and fresh taste