



## Vinya Cucut 2013, DO Montsant *Franck Massard*

We have changed trademark and label of Finca el Romero. We are pleased to introduce Vinya Cucut. We have changed the image but the wine remains the same. Our challenge is still to project the essence of the Carignan grape which Franck Massard believes is the most exciting autochthonous variety. For this we have selected low yielding vines of approximately 50 years old, an average production per vine of 1.5 kg.

### Origin

DO Montsant. A selection of vineyards from Masroig, Guiamets, Darmós and Garcia, mainly on clay-limestone soils.

### Grape Varieties

90% Carignan and 10% Grenache.

### Technical data

Alcohol content: 14%

Acidity: 5 g/l

PH: 3.49

### Vinification

Harvested during the first week of October, the grapes were cold soaked for 24 hours and fermented at 26°C. Total time on skin lasted 18 days to optimise the extraction of fruit and tannins.

### Ageing

The malolactic fermentation took place in tanks. Then, the wine aged for 6 months in third year oak barrels of 300 liters capacity.

### Tasting notes

Vinya Cucut 2013 has spicy aromas like clove and black pepper, black plums, blackberries and a hint of eucalyptus. This vintage is very complex, with a good acidity providing freshness to the wine and very fine tannins.

### Awards

DWWA (Decanter World Wine) 2013 - Bronze medal.

The Great Mundus Vini International Wine Awards 2013 - Gold medal.

Guía Peñin de los vinos de España 2014 - 87 points.

Guía Vino 2014 de ABC - 91 points.

