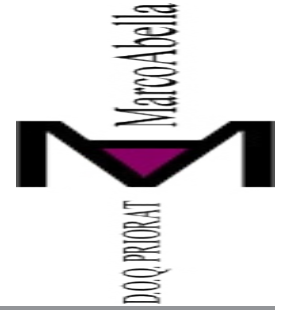




Marco Abella Porrera, Spain

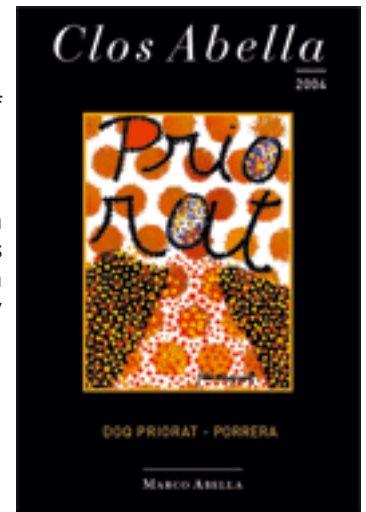


The winery was founded in 2001 with the aim of expressing the authenticity, characteristics and essence of Porrera. Wines are based on organic viticulture and we adapt biodynamic methods to our own particular environment.

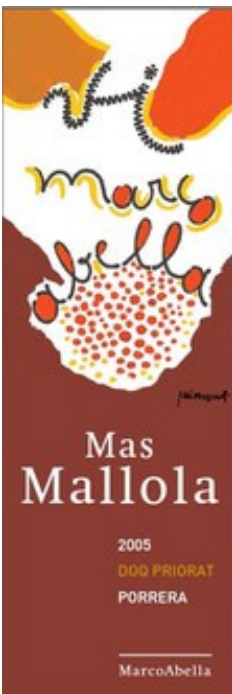
2005 Clos Abella

Clos Abella reflects the characteristics and essence of Porrera. The influence of the vineyard soil (slate) and the particular climate create a true expression of terroir combined with flavour complexity and mature, balanced fruit.

It is a blend of Priorat's classic varieties: Garnatxa (40%) and Carinyena (40%) with Cabernet Sauvignon and Syrah. The vines are more than 30 years old. The wines are aged for 18 months in French oak Burgundy barrels from five different coopers. Clos Abella comes from 11 ha of vineyards, all organically farmed. We adapt biodynamic methods to our particular environment.



\$87.50 Consumer
\$75.95 Licensee
(750ml x 6)



2006 Mas Mallola

It is a blend of the main local varieties Garnatxa (45%) and Carinyena (40%) with Cabernet Sauvignon and Syrah.

The average age of the vines is 15 years.

The work in the vineyards is completed with an exhaustive job in the winery: different parcels and varieties are vinified separately, and the wine is aged in cement tanks and French oak barrels. Fermentation is allowed to start slowly and naturally, using only indigenous yeasts.

\$60.95 Consumer
\$52.95 Licensee
(750ml x 6)

For more information

www.marcoabella.com