

2016 Mas Estela Quindals Emporda

The Winery:

An ancient property in the Saint Romà valley itself located within the village of Selva de Mar (High Empordà) Catalonia Spain. In 974 Count Wilfred of Empuries gave a large tract of land to the monastery of Saint Peter of Rodes, high above the valley of Saint Romà, because of its fertility, plentiful game and wonderful scenery.

In 1989 the Soto-Dalmau family bought Mas Estela and its 50ha of surrounding land. After a lengthy and difficult period of restoration, Mas Estela has now come back to life. 16 hectares have been replanted with red and grey Grenache, Syrah, Carignan & Muscat of Alexandria. Because of our passion for the land and our obsession with looking after the environment we chose to farm organically right from the beginning (1989) and biodynamically since 1999. With great care given to the vine, working in harmony with the moon and the planets, excluding herbicides, pesticides, fungicides, insecticides and chemical fertilizers we're able to achieve the true expression of terroir from a living soil. This is our chosen philosophy, our driving force and our work model.



www.mcowines.com
Phone: 905-562-1392
Email: mco@mcowines.com

2016 Mas Estela Quindals Emporda



Retail Price: \$21.95
(Price subject to change without notice)
Product # 133033
Release Date: July 16, 2022

2016 Mas Estela Quindals Emporda

Variety: 75% Black Grenache, 25% Syrah

Vintage: 2016

Region: Emporda, Spain

Soil: Slate mountain terraces made of dry stone
120-250m from sea level 2km from Mediterranean
sea

Ageing: 9 months in 1000L clay jar

Alcohol: 15%

Wine making: de-stemming 100%-fermentation &
maceration 21 days at 25 degrees C

Nose: Wild red fruits, blackberry, blood orange and
aromatic herbs

Palate: Intense voluptuous, balanced on the palate
with good entry, tasty & scent of wild flowers

Colour: Deep, clean and bright cherry red

2016 Mas Estela Quindals Emporda

ACCOLADES FOR 2014 Vintage:

Decanter: 91 points

“This amphora-aged Grenache (75%) and Syrah (25%) blend is grown on mountain vineyards on the Cap de Creus. It’s earthy, warm, savoury and just a little gruff on the nose. On the palate it’s deep, dense and dramatic, with fine-grained tannins, bright acidity and a dark chocolate austerity to its flavours. The sweetness gradually subsides towards something more bitter and herbal on the finish.” Tasted by Andrew Jefford, Feb 2018

