



Segura Viudas

Mas d'Aranyó 2016

D.O. CATALUNYA

This wine was created entirely in the Segura Viudas Estate, in the ancient “Mas D’Aranyó” enclave, following the meticulous winemaking process for the great red wines of the bodega with a long maceration time and an appropriate length of barrel maturation. With the objective of maintaining the personality of this wine, it has not been through the process of cold tartrate stabilisation, so bitartrate sediment might be found in the bottle; a purely natural occurrence.



VINTAGE 2016:

The 2016 vintage followed the same line as the previous one in terms of drought. The 2016 vintage was one of the longest of the last decade, with generally healthy grapes of excellent quality. The summer drought brought on an early ripening of the white grapes, but that of the red grapes was slower. The health of the grapes was perfect due to the lack of rain.

The wines are intensely aromatic, and full of flavour, the light dehydration of the grapes has brought about a greater concentration of aromas and of flavour sensations on the palate. In general terms, we have a very good vintage, which will produce wines of great quality.

HARVEST:

We monitor the ripening of the grapes, not only for sugar and acid levels, but also for the colour and flavour of the skins. When our oenologists consider that the optimum moment of ripeness has been reached, we begin harvesting by hand, and bring the grapes to the winery in 25kg capacity plastic boxes, so that they might arrive as intact as possible.

THE CREATION PROCESS:

The boxes are emptied onto the selection table, where any residual leaves are eliminated, along any unripe and over-ripe grapes. Following destalking, the grapes are transferred to 7.500 litre wooden tanks, which are fitted with temperature controls. Every day, the cap is manually submerged and there is a short pumping over, keeping the fermentation temperature at 25 – 28°C. Once the alcoholic fermentation is complete, maceration continues for a total of some 20 days.

BARREL AGEING:

Ageing takes place in new French and American oak barrels. The ageing time in the barrel was 12 months.

BOTTLE AGEING:

Bottling date: 11 July 2018

WINEMAKER'S TASTING NOTE:

Intense cherry red, with gentle touches of purple at the rim of the glass. Intense, complex aromas. Initially there is ripe black fruit of plum and cherry, over a spicy backdrop of vanilla and cinnamon and toasty notes appearing as aromas of coffee. There are also some balsamic notes of eucalyptus and mint. On the palate it is soft, flavoursome and well structured with some sweet tannins. There is a long, positive acidity which adds a freshness to the fruity palate.

The finish is balanced and long, with fine hints of liquorice and some menthol.

Manel Quintana, Technical Director and Oenologist.

SOMMELIER RECCOMENDATIONS

This wine has a high level of aromatic concentration and flavours due to its combination Merlot, Cabernet, Garnacha, Syrah and Cariñena grapes. Thanks to this complexity it can be paired perfectly with dishes equally rich in aromas and flavours, such as winter stews, fricandeau or aged beef steaks. In addition, the slightly smokey and spiciness nature of lamb or grilled pork chops would pair well, as would a dish of cannelloni with a cep sauce – perfect with our Mas D’Aranyó.

It surprises with: Spicy Argentinean meat pasties!

Matilde Rinaldis, Sommelier

GRAPE VARIETIES:

- 17% Cabernet Sauvignon
- 32% Merlot
- 34% Syrah
- 17% Garnacha

TECHNICAL DATA:

- Alcohol: 14% vol.
- Total acidity: 3,35 g/l

WINEMAKING TEAM:

Manel Quintana - Technical Director of Segura Viudas and Oenologist.
Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist.