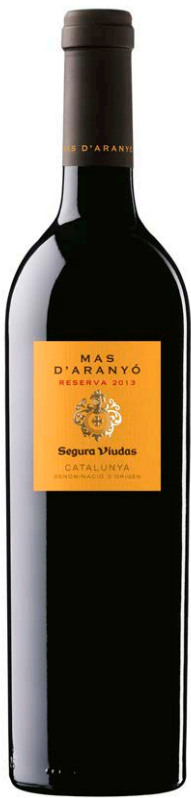




Segura Viudas

Mas d'Aranyó 2013 D.O. CATALUNYA



VINTAGE OVERVIEW:

A dry winter (63 l/m²), a very wet spring (307 l/m²) with cool temperatures, a dry summer (42 l/m²) with mild temperatures together brought the weather patterns which allowed the grapes to ripen slowly, and put back the start of the harvest.

This delay was 10 days as compared to the start of the 2012 harvest.

We started to pick with Macabeo on 2nd. September, Xarel·lo started on 11th September and Parellada on 23rd September.

The acidity levels of the grapes were optimal, and they were picked in excellent health.

The weather was our greatest ally throughout the vegetative cycle, and above all during the final ripening period.

During that period temperatures were mild, there was little rain, and the diurnal temperature ranges were high.

These conditions meant that the grapes ripened slowly, developing high concentrations of aromas and flavours.

Overall we can say that 2013 was a fantastic and exceptional vintage delivering both high quality and high volumes.

THE HARVEST:

We monitor the ripening of our grapes by controlling not only grape sugars and acidity, but also, and above all, the colour and flavour of the skin.

When our oenologists consider that the optimal ripening time has arrived, the grapes are picked by hand and taken to our Winery in 25 Kg plastic boxes so that they arrive as intact as possible.

Cabernet Sauvignon was harvested on 13th September, Tempranillo on 21st September, Merlot on 24th September, Syrah on 1st October and finally Garnacha on 3rd and 7th October.



Segura Viudas

Mas d'Aranyó 2013

THE CREATION PROCESS:

The boxes of grapes are emptied onto a sorting table where any leaf residues are removed, along with any unripe and overripe grapes.

After full staking, the grapes are transferred to 7,500 litre wooden vats equipped with temperature control systems. Every day the cap is manually submerged and short pump-overs are carried out (remontage), maintaining the fermentation temperature at between 25 and 28°C.

Once the alcoholic fermentation is over, the maceration lasts for a total of 22 days in the case of Merlot, 20 days in Tempranillo, 21 days in Cabernet Sauvignon, 28 days in Grenache and 26 days for the Syrah.

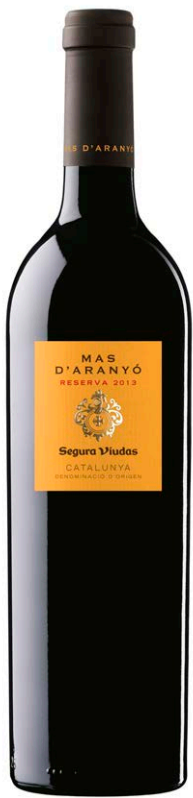
BARREL AGEING:

Ageing takes place in new French and American oak barrels.

The ageing time in the barrel was 13 months.

BOTTLE AGEING:

Bottling date: 16th April 2015



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.

Gabriel Suberviola, Winemaker

WINEMAKING TEAM:

Gabriel Suberviola - Technical Director of Segura Viudas and Oenologist.

Pedro Hellín - Head of Laboratory at Segura Viudas and Oenologist.

GRAPE VARIETIES:

- 35% Syrah
- 25% Cabernet
- 15% Merlot
- 15% Garnacha
- 10% Tempranillo

TECHNICAL DATA:

- Alcohol: 14% vol.
- Total acidity: 3,40 g/l
- PH: 3,45