

## *Mas Picoso*

### Tasting note

*Medium ruby with flecks of violet; exotic aromas of liquor-like cherry, spicy cake; ripe and nicely concentrated; very Mediterranean character; a lot of fruit; fresh, medium finish with ripe, sweet tannins*

### Pairing

Lamb, chicken, BBQ, Sausages, pizza, pasta; stews, casseroles, vegetable (mussaka, ratatouille), cheese.

### Grape varieties

30% Syrah

30% Grenache

25% Cabernet Sauvignon

10% Tempranillo

5% Carignan



### Winemaking

Temperature controlled fermentation (24-28°C)  
Both varieties were vinified separately in stainless steel tanks  
Maceration: 8-10 days  
Malo-lactic fermentation in tank  
Cold stabilized, light filtration  
Soft fining before bottling

### Aging

Stainless steel tank aged, on the lees for 5 months in tank

### Vineyards

Garnacha, Cabernet Sauvignon and Tempranillo vines (8-40 years old) from different parts of the valley.  
Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil based with some granite and slate.  
Altitude: 150-450m  
Pruning: traditional bush vines.  
Organically grown vines; certified by CCPAE

### Vintage

Manual  
Harvest lasts from early september until mid october.  
Yield:  
1kg -1,5kg per vine  
40-50hl per ha

### Producción total

50.000 bottles (75cl.)

### Analysis

14,5 % vol. Alcohol  
5,1 g/l acidity (tartaric)  
<2 g/l residual sugar

### Awards and ratings

#### Guía Peñín 2019:

- Mas Picoso 2017: 91 p. ¡5 Estrellas! Muy buena relación calidad-precio. Ecológico.

#### Selection Das Genusmagazin 2018:

- Mas Picoso: 3 stars = SILVER

#### La Guía de vins de Catalunya 2018:

- Mas Picoso eco 2016: 9,15p.

#### **Guía Peñín 2018:**

- Mas Picoso 2016: 89 p. ¡4 Estrellas! Buena relación calidad-precio. Ecológico.

#### **Selection Das Genusmagazin organic wines 2017:**

- 2016 Mas Picoso: 3\*\*\* stars = Silver, very good

#### **Guía Peñín 2017:**

- Mas Picoso 2015: 89 p.

#### **Selection Das Genusmagazin organic wines 2016:**

- Mas Picoso 2015: 2 Stars. Recommended!

#### **La Guía de vins de Catalunya 2016:**

- Mas Picoso 2014: 9,36p.

#### **Guía Peñín de los vinos de España 2016**

- Mas Picoso negre 2014: 88p

#### **Premis vinari dels vins catalans:**

- Mas Picoso 2013: **Medalla de Bronze**, al millor Negre Jove

#### **"LA GUIA de vins de Catalunya", 2014:**

- Mas Picoso negre 2011, **9.00p**: Fresc/ Llaminer/ Potent

#### **"Guía Peñín de los vinos de España", 2014, Spain:**

- Mas Picoso 2012 **87p** *Vino muy Bueno* 40% Garnacha, 40% Cariñena, 10% merlot, 10% tempranillo. *Color cereza intenso, borde violáceo. Aroma intensidad media, fruta madura, cerrado. Boca estructurado, taninos maduros.*

#### **"Peñín Guide, Top wines from Spain", Spain, 2013/2014:**

- Mas Picoso 2011 **90p** *Colour: cherry, purple rim. Nose: powerfull, ripe fruit, fruit expression. Palate: powerful, flavourful, ripe fruit.*

#### **"Guía Peñín" de los vinos españoles 2013, Spain:**

- "Mas Picoso 2011" **90p** *Color cereza, borde violáceo. Aroma potente, fruta madura, espresión frutal. Boca potente, sabroso, fruta madura.*

"Wein- plus" , Germany 2012:

- "Mas Picoso 2011" BIO **84p**

"Steven Tanzer, Josh Raynolds", International Wine Cellar, 19 Sept. 2012:

- **2011 Celler de Capçanes, Mas Picoso de Flor en Flor, D.O. Montsant:** *(70% garnacha and 30% syrah, aged for six months in stainless steel): Bright purple. Assertive aromas of candied dark berries and spicecake, with a zesty mineral topnote. Juicy, penetrating blackberry and bitter cherry flavors show very good depth and pick up a peppery element with air. Finishes tangy and long, with resonating spiciness and a hint of candied flowers.*  
**90points**