

Mas de l'Abundància  
Viticultors, S.L.



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La garnatxa blanca d'aquesta vinya va ser plantada pel meu besavi la campanya 1900-1901

*The White Grenache on this vineyard was planted by my great-grandfather in the campaign 1900-1901*

Limited edition: 493 bottles 41° 8' 16,17" N / 0° 43' 34,80" E



Elaborat i embotellat a la propietat per:  
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**MONTSANT**  
DENOMINACIÓ D'ORIGEN

750 ml, 15% vol.

20043 DO CAT (El Masroig, Spain)  
L - MAB076  
Conte sulfur / Contains sulfur / Contiene sulfuro

### Short History:

The name of Cal Pino is the name of a Masroig village house surname, in the Priorat region (Catalonia), with his roots in a family of cathar origin.

The name of this wine is homage to this family, which is my family. In Catalonia you can change the surnames, but the original name of the house remains. The first cathars to arrive at this village were called Mauri, after that Mateu, nowadays: del Rio.

This vineyard of white Grenache grafted with the first American

vine that arrive in Catalonia, the Rupestris de Lot and was planted at 1892 by the father of my grandfather, Josep Mateu Mauri, was also the year my grandfather was born, Lluís Mateu Mateu, who take loving care of them up to his death in 1971.

### The soil:

This vineyard is planted in a place named La Porquera under these coordinates: GPS 41° 8' 16,17" N / 0° 43' 34,80" E. The soil is made of slate, foliated metamorphic rock from the Tertiary, which gives to the grape a mineral flavor.

### The Philosophy:

The most important concept of this wine is the vine, centenarian. The person who drinks this wine is drinking from grapes that were growth at the end of the 19th century.

Having this in mind I try to elaborate this wine on the most natural way, without wood, with its entire grape and its natural minerality.

### Elaboration:

This wine is 100% withe grenache from old vine.

Wine destemmed and macerated with skin up to 10 hours in fresh temperature.

After ths time it is pressed and to take out the mud estatically for 32 hours.

Once the wine is clean the fermentation can being at a controlled 18 degrees.

After fermentation the wine goes to different stages of filtration and clarification so it can be stabilize and ready to be bottled.

This vintage was bottled April, 26th , 2017.

This vintage has a total production of 592 bottles.

**Alcohol Degree 14.6 % - Total Acidity 4.2 g/l**

### Awards:

- Firts white wine of Catalonia 2014 and 2017 Guia de Vins de Catalunya, vintages 2013 and 2016.
- 93 points Decanter for De Calpino 2016