

## El Mago 2016, DO Terra Alta *Franck Massard*

Our first DO Terra Alta organic wine is produced with a family of growers from the region. We have selected 15 years vines organically grown on silt and limestone soils and located in the highest areas. El Mago means “the wizard” echoing the magic of changing grapes into wine. It is also the contraction of the name of my daughter **Maya** and son **Hugo**, my 8 years old son (modesty apart) is the master designer responsible for that unique and amazing drawing.

### Origin

DO Terra Alta. The area benefits from two winds, the Cierzo, coming from inland, dry cold in winter, warm in summer and the Garbi, a sea wind more humid blowing at night, refreshing the vines and creating a significant temperature difference which contributes to a good ripening of the grapes.

### Grape Varieties

90% Grenache, 5% Samsó and 5% Syrah

### Technical data

Alcohol content: 13.50%

Acidity: 5.2 g/l

PH: 3.49

### Vinification

The wine was fermented for one week and drawn off its skins after 6 days. Alcoholic fermentation takes place in stainless steel tanks at 24°C controlled temperature.

### Ageing

The wine ages in stainless steel tanks for 9 months.

### Tasting notes

El Mago 2016 is a fresh, clean unoaked wine. The nose is appealing: spices like white pepper, little strawberries, cherries and fig aromas. The balanced acidity makes it a very light easy-going wine with very soft tannins, standing out eucalyptus and citric (lime) flavours on the palate.

It's a versatile wine, very easy to pair with mostly any kind of food.

