



Name:	VALLFORMOSA MASIA FREYÉ
Year:	2005
Wine type:	Red
Varieties:	100% Merlot
D.O.:	Penedès
Vineyard location:	Selection of 4.5 hectares of old vineyards at our "Freyé" Masía at la Bisbal del Penedès (Baix Penedès).

PRODUCTION

Harvest: Done by manual selection in the middle of September.

Fermentation: Casked, 20 days maceration and fermentation in stainless steel tanks at 24°C–26°C.

Ageing: In new French (Allier) and American oak cask for 8 months and in bottle until put on the market.

Bottling: April 2007.

Optimum consumption period: 5 years in optimum conditions.

Bottle: Bordelesa Authentique, 750 ml.

TECHNICAL DETAILS

Alcohol content:	13.5 % Vol.
Residual sugar:	0.10 g/l
Total acidity (H ₂ SO ₄):	3.70 g/l
pH:	3.37

SAMPLING

Appearance: Cherry-red, with very opaque density.

Nose: Aroma of small, black berries, combined with spicy and balsamic (vanilla, truffle, tobacco, liquorice etc.) notes.

Palate: Weighty, meaty and with good body. Balanced, with good acidity which provides it with persistence and great potential for ageing. Very long after-taste.

SERVING

Ideal accompaniment for meat dishes, magret, pâtés, cold meats, poultry and mature cheeses.

Serve between 16°C and 18°C. May be chilled in hot climates.

MEDALS AND PRIZES

Gold Medal. Ac. Tastavins St.Humbert 2000. Spain

Silver Medal. International Wine Challenge 2000. United Kingdom

Silver Medal. Challenge du vin 2001. France

Silver Medal. Mundus Vini 2002. Germany.

Bronze Medal. Premios Zarcillo 2003. Valladolid