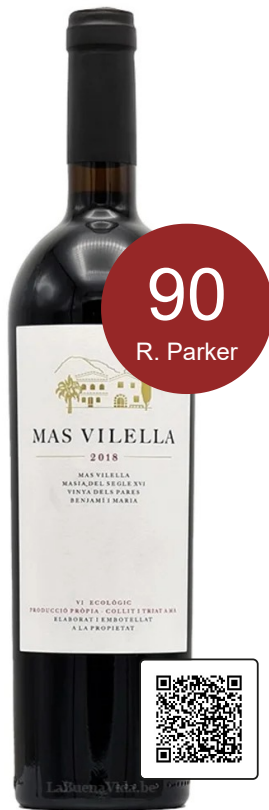


Mas Vilella Negre 2022 Autòcton Celler - 75 cl.



Since 2015, Mas Vilella has been in the hands of Albert Jané. Since then, he has been producing there his exceptional Autòcton cuvées, red and white, from old Catalan grapes. But as a tribute to his deceased father, Albert keeps on producing the Mas Vilella red from the Cabernet Sauvignon vines planted around the masia. According to us, it is still one of Spain's best Cabernet Sauvignon. Since 2018, Albert has also produced the Mas Vilella Blancà, from Malvasia de Sitges - already on par with the red.



Vinification

This Cabernet sauvignon could outmatch a lot of great wines of the world in a blind tasting. It come from a selection of old vines around the cellar at Mas Vilella. The limestones which compose the soils here are impermeable. The wine is aged for 12 to 18 months ins wood barrels - big foudres and smaller 225 litre barriques.



Storage potential

Drink as from : 2024
Best moment : 2026-2032
Until : 2035



To serve

In a large Bordeaux-glass. Best decant before serving so as to give it some oxygen.



Trial analysis

This wine as a youthful feel to it, for its age and shows a lot of keeping potential. It opens up with ait, on the nose and on the palate as well. It a a complex but not over-extracted cabernet sauvignon like too many wines of this grape can be (out of France namely). A lot of pleasure with this big baby.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Cabernet Sauvignon (95%), Sumoll (5%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Autòcton Celler



Biological

Description domain

Autòcton Celler is Albert Jané's new "baby". We already know him well, for his Montsant wines of his "Acústic" range. After he put his Priorat estate on the right tracks, Albert came back to his family roots in Lower Penedès, where he makes wines from the local, typical grapes.