

Mas Vilella Blanc 2021 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

The grapes are hand-harvested in small baskets. Skin contact maceration then ageing for a few months in oak barrels.



Storage potential

Drink as from : 2024
Best moment : 2024-2026
Until : 2027



To serve

Serve chilled in a large glass. Best decanted.



Trial analysis

Golden colour. The first nose takes us to the Mediterranean - almonds, white fruit, grilled vegetables... With air, it reveals its full complexity. More powerful on the palate than one would expect from a Malvasia de Sitges - it is full of minerality, but gain, very Mediterranean. The wood is very well integrated. Long in the finish.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Malvasia de Sitges (100%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Autòcton Celler

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.



Biological