



RESSÒ)))))))))

Catalonia — SPAIN

The idea of Resso wines came when Cellar Josep Masachs found some old-vine Garnachas (red and white) from a great region in the western part of Catalonia, belonging to appellation “Catalunya”.

The Cellar Josep Masachs has been traditionally focused on production of sparkling wines (cavas) from the varieties Macabeo, Xarel.lo and Parel.lada. The idea of the still Resso wines came when we found some old-vine Garnachas (red and white) from a great region in the western part of Catalonia, belonging to appellation “Catalunya”. We chose Garnacha (and Tempranillo for the red wine) over other typical varieties from Penedes because we are convinced that its quality and taste was superior and more ‘international’ in style.

The vineyards located in the Terra Alta region in the far southwest of the Catalunya DO, west of the province of Tarragona, near the town of Gandesa. The region is perched high above the coast where the climate is extreme Mediterranean with very low rainfall, approximately 14” per year, but with the peculiarity of a near constant presence of either the “Cers wind” (from the interior land to the sea) or the “Garbí wind” (offshore breeze). Combined with very cold winters and very hot summers, these factors produce very special fruit.

Resso in Catalan means “echo” or “notoriety”. We thought it was a very easy name to remember and at the same time its definition was exactly what we want to show with our wines: wines that resonate the flavor of the Mediterranean coast. That’s why the “resonances” are printed on the label and are also applied all along the capsule and on the boxes.

Resso White 2014

100% White Garnacha

Made from very old Garnacha Blanca grapes (50+ years of age) from a vineyard near Gandesa in the Catalunya DO. 2013 was a dry growing season. Low rain during the year and very high temperatures turned made both harvest and vinification very complicated. It was made difficult by low acidity, over-ripeness, and high pH. We are very proud of our Grenache blanc vineyard as this vintage really proves only the best old vineyards can make good wines even in the worst conditions. Our low production per vineyard and resistant soils allow this wine to keep full flavor and still be fresh and fruity. White fruit aromas mix with tropical fruit and floral notes to make this wine elegant and structured. Appropriate for any kind of fish, shellfish, light pastas and chicken. Also ideal to accompany soft and medium soft cheeses.

“Dusty apple and melon aromas are initially stony, but with airing they turn more floral and soapy. This feels juicy and minerally, while flavors of citrus and white stone fruits finish fresh.”

86 points, “Best Buy”

Wine Enthusiast 06/16

“Lovely in its floral notes, this garnacha blanca is creamy and soft, ready for roasted chicken.”

“Good Value”

Wine & Spirits 02/16

UPC # 0 89832 92005 2



Resso Red 2014

90% Red Garnacha 10% Tempranillo

Made from old-vine Garnacha (20+ years) and younger Tempranillo (5-10 years) from vineyards in the Gandesa region of the Catalunya DO. Vintage 2012 was a real a challenge. Low levels of rain and water stress meant that over-ripeness is a serious risk on Grenache. Since we like to keep the wines fresh and fruity, it is very important to maintain balance between acidity and ripeness. This balance isn’t possible without our old vineyards which self regulate total yields as well as nutrient and water uptake. Our decision to encourage slightly higher yields than normal allowed the vine to balance maturation among the clusters. We also permitted greater canopy coverage over the fruit to encourage a more humid microclimate. Both these tactics allowed the vine and grapes to achieve better balance. Appropriate for all white and red meats. Ideal for dishes with rice, red meats and all firm or aged cheeses.

86 points, “Best Buy”

Wine Enthusiast 06/16

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