



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 2016

100% White Garnacha

“Tan in color, with uncomplicated but friendly melon and apple aromas, this feels electric on the palate due to high acidity. The mix of citrus and stone-fruit flavors is lean, tight and lasting on the finish.”

87 points, “Best Buy”

Wine Enthusiast 06/17

UPC # 0 89832 92005 2



Resso Red 2016

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. Well structured and complex, with floral nose of red fruits and mineral tones.

Candied strawberries and black raspberry fruit flavors are augmented by licorice, mineral and peppery notes.

Appropriate for all white and red meats. Ideal for dishes with rice, red meats and all firm or aged cheeses.

85 points, “Best Buy”

Wine Enthusiast 05/18

UPC # 0 89832 92007 6



Catalunya

DENOMINACIÓ D'ORIGEN



Winesellers, Ltd.