

# ABADAL

Robert Parker puntua 4 Abadals per sobre els 90 punts  
 Robert Parker puntúa 4 Abadals por encima de los 90 puntos  
 Robert Parker awards 4 Abadals with more than 90 points



89 points



90 points



90 points



90+ points




93 points

The Wine Advocate  
Tasting History



## 2009 Abadal Cabernet Franc Tempranillo

Bodegas Abadal 

A Proprietary Blend Dry Red Table wine from  
Pla de Bages, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 195 May 2011	Jay Miller	89	Drink: 2011 - 2016	\$17 (17)

The 2009 Cabernet Franc (60%) – Tempranillo (40%) was aged 4 months in French and American oak. It sports a pleasing nose of fresh herbs, wood smoke, spice box, cassis, and blackberry. Savory, ripe, and nicely proportioned, this smooth-textured offering finishes with no hard edges. Drink this excellent value over the next 4-5 years.

## 2007 Abadal Crianza

Bodegas Abadal 

A Proprietary Blend Dry Red Table wine from  
Pla de Bages, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 195 May 2011	Jay Miller	90	Drink: 2011 - 2019	\$19 (19)

The 2007 Crianza is made up of 50% Merlot and 50% Cabernet Sauvignon aged in French and American oak for 12 months. Cedar, spice box, herbs, cassis, and black currants compose the bouquet of this sweetly-fruited red. Nicely balanced, intense, and lengthy, it promises to evolve for 1-2 years and drink well through 2019.

# ABADAL

## 2005 Abadal Reserva

Bodegas Abadal 

A Proprietary Blend Dry Red Table wine from  
Pla de Bages, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 195 May 2011	Jay Miller	90	Drink: 2011 - 2020	\$29 (29)
<p>The 2005 Reserva is a blend of 60% Merlot, 30% Cabernet Sauvignon, and 10% Syrah that spent 14 months in seasoned French and American oak before bottling without filtration. Notions of cedar, leather, violets, cinnamon, a hint of balsamic, and cassis compose the nose of this savory, ripe, smooth-textured, elegant effort. It will blossom over the next 2-3 years and deliver enjoyment through 2020.</p>				

## 2007 Abadal Reserva 3.9

Bodegas Abadal 

A Proprietary Blend Dry Red Table wine from  
Pla de Bages, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 195 May 2011	Jay Miller	90+	Drink: 2011 - 2019	\$40 (40)
<p>The 2007 3.9 is a blend of Cabernet Sauvignon and Syrah that spent 12 months in new French oak. A glass-coating opaque purple color, it displays a brooding bouquet of violets, Asian spices, espresso, game, and assorted black fruits. Dense but still tightly wound, it is likely to evolve for another 3-4 years and drink well through 2019.</p>				

# ABADAL


## 2006 Abadal Selecció

Bodegas Abadal 

A Proprietary Blend Dry Red Table wine from Pla de Bages, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 188 Apr 2010	Jay Miller	93	Drink: 2014 - 2026	\$65 (65)
<p>The 2006 Abadal Seleccio is composed of 40% Cabernet Franc, 40% Cabernet Sauvignon, and 20% Syrah aged for 14 months in French oak. A saturated purple color, it reveals an already complex nose of sandalwood, scorched earth, espresso, incense, spice box, black cherry, and black currant. In the mouth this buxom effort is dense, succulent, and long. It merits 4-5 years of additional cellaring and will present a drinking window extending from 2014 to 2026.</p>				

## 2007 Abadal Selecció (vintage not released)

Bodegas Abadal 

A Proprietary Blend Dry Red Table wine from Pla de Bages, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 195 May 2011	Jay Miller	93	Drink: 2011 - 2027	\$65 (65)
<p>The 2007 Seleccio is made up of Cabernet Franc, Cabernet Sauvignon, and Syrah that spent 14 months in barrel. Purple/black in color, it exhibits an inviting nose of fresh herbs, lavender, a hint of balsamic, licorice, cassis, and blackberry. Packed with fruit, it appears to have all the right stuff but developmentally it is just an infant. Give it 4-5 years to blossom and drink it through 2027.</p>				