



Vinologue Empordà

A regional guide
to enotourism in
Catalonia including
59 wineries and
260 wines



Mas Anglada Fonteta

GPS: 41.948671,3.064748

Visits: Not currently open for regular visits, but you can try calling to see if one is possible.

Telephone: 972 640 093

Website: www.masanglada.es

Luis Conde has used his time in the corporate world to create a state of the art craft winery in his gorgeous, well-preserved 15th century farm house in Fonteta called, Mas Anglada. It should be noted that the house itself has been painstakingly restored, not just remodeled in a modern fashion. It is without a doubt, a fantastic example of a traditional Catalan masia, which can be rented out in its entirety as a holiday home. Also soon available to rent is what he calls a "one room five star hotel" with a private swimming pool that sits atop the wine-making facilities.

From the 1.5 hectares of Merlot and Cabernet Sauvignon vineyards, they planted in 2004 around the winery, Mas Anglada produces about 6,000 bottles of wine a year: 1,000 each of Rosé and Cava with 4,000 of red. Grown completely organically, hand-harvested, and gravity-fed for production, there is really no stone Luis has left unturned in wanting to make a very personal, high quality wine. To ensure the quality, he's surrounded himself with a team of advisors: Ferran Peral, David Ludovic, and Julien Viaud (a member of Michel Rolland's team).

Of course, there is the one fact that to date, Mas Anglada hasn't been selling any of their wines. The same goes for the cold-pressed extra virgin olive oils produced from the old Argudell and newer Arbequina trees on the property. While it's probably been easy to find 6,000 people willing to accept a gift of good wine, they're currently planning the best way to commercialize and market these very exclusive wines.



Rosadito Rosé is a blend of Merlot and Cabernet that's a most interesting take on a Rosé as some Armagnac is added to the blend. The body is very smooth and completely unlike any standard Rosé. Overall, it's quite pleasing, but would be more positioned for the end of the meal. It presents itself with what is nearly a glowing amber color in the glass.

● | 11.5% | !



Cava Rosé is an even 50-50 blend of their two red wines. They allow it to sit on the skins and naturally macerate after the harvest. The nose is bright and yeasty as to be expected of this type of sparkling wine. The body is surprisingly strong with more obvious red wine elements. Pleasant, but not the least bit sweet. For those who like more body, it would be a good choice, although the finish stays longer than other takes on a Rosé sparkling wine.

● | 11.5%



Analvaro 2009 is a 57% Cabernet Sauvignon and 43% Merlot blend. Half of the overall wine is barrel aged for 12 months and half is tank aged, to then be blended just before bottling. The name comes from two of Luis's, eight children—Ana & Alvaro— and it has a nose that is more oriented towards dark berry aromas and quite mellow overall. The body is even-tempered despite the higher degree of Cabernet than the Tolimen. Smooth and rich, it's very easygoing as well as easy drinking, despite the strong tannins. The finish is dry and lingers pleasantly.

● | 13.5% | ⚡



Tolimen 2009 is 70% Merlot and 30% Cabernet Sauvignon, but has the same barrel/tank regimen as the Analvaro. The nose has dried figs with an undertone of cloves. The body is initially quite full of oak, but given an hour of decanting, it mellows out a good deal and develops a very pleasant chocolate aspect to it. The tannins are strong and most likely it could happily have another year of aging in the bottle to bring out the plush qualities of the wine. The finish is dry and lingers a good deal like the Analvaro. The name is a tribute to Luis's sailboat which sank off the coast of Cape Verde and he wrote a book about.

● | 13.5% | ⚡ | ★