



MARCO ABELLA

Priorat | Spain

THE STORY

The Marco family can trace their history to Porrera, a town in the heart of Priorat, to the first Catalunyan census of 1497. The Phylloxera outbreak messed things up for a while, with the winegrowers forced to head to Barcelona in search of work. The family returned to the tenure of their retained lands in 1898 and in the late 1990s, grandson David Marco and wife Olívia Abella started recovering family vineyards, before building a modern, gravity fed winery into the hillside. Their vineyards are located between 450m and 700m altitude, all planted on the famed 'licorella' slate soil of the region. They take meticulous care of their old-vine Garnacha and Carignan ensuring that the unique terroir is expressed.

The land is very infertile - vines fight for survival by creating deep roots to find moisture and nutrients. Resulting wines are intense and striking, full of flavour and richness. They firmly believe in biodynamic viticulture and follow the principles throughout the vineyard and the winery.

The wines are deeply concentrated yet elegant, showcasing dark fruit, mineral undertones, and hints of Mediterranean herbs. They also produce innovative whites and rosés that challenge expectations of the region.

WINES

Loidana Blanc

Type	White	Vintage	2022
------	-------	---------	------

Olbieta Negre

Type	Red	Vintage	2021
------	-----	---------	------

Loidana

Type	Red	Vintage	2021
------	-----	---------	------

Mas Mallola

Type	Red	Vintage	2020
------	-----	---------	------

Mas Mallola

Type	Red	Vintage	2019
------	-----	---------	------

Source URL: <https://www.define.wine/marco-abella>

Visit www.define.wine or call us on **+44 (0)1606 882 101** for our latest trade prices.

+44 (0)1606 882 101
2 School Lane, Sandiway, Northwich, CW8 2NH