



**Estate Overview :**

**Under Vine :** 12.5 ha (31 ac)

**Vineyard Elevation Range :** 400-700 m  
(1,312-2,296 ft)

**Climate :** Extreme continental despite the proximity to the coast. Micro-climates are influenced by elevation differences, winds from the north and the warm Mistral wind from the east.

**Soil Types :** Licorella (fine-grained black slate and quartz) with varying amounts of clay

**Primary Red :** Garnacha, Carignan, Syrah

**Primary White :** Trepat Blanc, Macabeo, Garnacha Blanca

ORIGIN	D.O.Q. Priorat   La Vilella Alta, Catalunya
DESIGNATION	Montclàss
VARIETY	Grenache, Syrah, Carignan
ALCOHOL	14.5%
VINEYARD	The seven estate-vineyards (12.5 hectares in total) are farmed by hand employing only natural and organic practices. Parcels are non-irrigated and fertilized naturally. Weeds, grass and undergrowth are managed with ploughing without the use of herbicides. Sulfur is used minimally in early disease prevention.
PROCESS	Harvest begins when the grapes have achieved desired phenolic ripeness; ideally when sugar ripeness would yield a potential alcohol of 14.5%. In years where sugar levels outpace flavor and tannin development, the choice is always made to wait for full phenolic ripeness.  Clusters are hand-harvested and fully destemmed into small fermenters separately by variety and site. In most years, fermentation proceeds spontaneously with naturally occurring yeasts. Grapes are squeezed manually in a wooden basket press; a traditional method that delivers very gentle extraction and outstanding textures. The wine is settled in stainless steel before being racked cleanly off lees into neutral French oak for 8 months.
TASTING	Montclàss is sourced from the estate's youngest vines. The blending of Syrah and Carignan offers additional richness of color and texture. The dark plum and black currant flavors are mouth-filling and sleek. Structurally round with moderate acidity, young tannins, and classic stoney minerals. Under 500 cases produced.