



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

Blanc de Montsalvat

VARIETY

50% Macabeo, 40% Garnacha Blanca, 10% Trepat Blanc

ALCOHOL

14%

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.

Elaborated primarily with Macabeu and Garnacha blanca. The addition of Trepat Blanc, a native variety, provides rusticity and wild aromas.

PROCESS

Clusters are hand-harvested and destemmed into a temperature-controlled stainless steel tank for a two day maceration on-skin. After a gentle pressing, fermentation proceeds spontaneously with naturally occurring yeasts in French oak barrels. Daily batonage (lees stirring) occurs through fermentation and during a 3-month aging period.

TASTING

With a light golden color, this exotic wine has intense aromas of minerals, honey, marzipan and cream. Dry on the palate and full-bodied with notes of cardamom and clove. The finish is long and precise. 1,000 bottles produced.