



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	Montsalvat
VARIETY	100% 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. Montsalvat is selected from over 70-year-old, low-yielding vines planted in slate soils.
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 temperature-controlled, stainless steel fermenters. Fermentation proceeds spontaneously with naturally occurring yeasts. After fermentation and a 20 day maceration, 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 French oak barrels for 18 months.
TASTING	Purple in color with ruby reflections. Delivers a complex nose of black and red fruits with a slate-influenced minerality. Accented by secondary notes of smoke, tar, leather, balsamic and mint. Balanced, elegant and highly structured with incredible depth through a persistent mineral finish. Just 1,500 bottles produced annually.