



Cartoixa de
Montsalvat



'Blanc de Montsalvat'
D.O.Q. Priorat
La Vilella Alta, Catalunya, Spain

"50% Macabeo, 40% Garnacha Blanca, 10% Trepát Blanc. Fermented and aged in French oak barrels. 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. 4,000 bottles produced."



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'Montclàss'
D.O.Q. Priorat
La Vilella Alta, Catalunya, Spain

"Grenache, Carignan, Syrah. 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. Aged in neutral French oak for 8 months."



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'Montsalvat'
D.O.Q. Priorat
La Vilella Alta, Catalunya, Spain

"100% Carignan. Montsalvat is selected from over 70-year-old, low-yielding vines planted in slate soils."

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 1500 bottles produced annually. Aged in French oak barrels for 18 months."



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