



MONTCLÀSS

GRAPE VARIETIES: 70% Grenache, 25% Carignan, 5% Xirah

AGED IN BARRELS: 10 months in French Oak barrels

ALCOHOL VOLUME: 14,50%

ORIGIN: DOQ PRIORAT (Vilella Alta)

PRODUCTION: Around 4.000 bottles per year.

VINEYARD:

Made with grapes from vines planted in 2000 on slate soils.

Manual collection in small boxes of 15 kg. The harvest is carried out by qualified people who select the good quality grapes on the spot.

ELABORATION:

The fermentation of the de-stemmed grapes is carried out in stainless steel tanks, the majority with a capacity of 1000 kg, equipped with refrigeration panels to maintain constant temperatures below 26°C.

We macerate for 15 or 20 days before pressing.

The pressing is done in the old model press manually. Being the extraction less than 60%.

TASTING NOTES:

Cherry red color. Intense and pleasant aromas of red fruits with elegant minerality, notes of cherry liquor with light toasts. Wide and concentrated, it shows soft and sweet spicy notes. Pleasant and persistent aftertaste.

Service Temperature: 14°C

Awards: James Sucklin: 91 points



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