



# MONTSALVAT

**GRAPE VARIETIES:** Carignan from old vines "coster".

**AGED IN BARRELS:** 18 months in French Oak barrels

**ALCOHOL VOLUME:** 14,50%

**ORIGIN:** DOQ PRIORAT (Vilella Alta)

**PRODUCTION:** Around 1.500 bottles per year.

**VINEYARD:**

Made with the Carignan variety, in more than 90% (the rest, Grenache), with grapes from vines planted before 1950 on slate soils. With a yield of no more than 700 kg / ha.

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 of which are 1000 kg in capacity, equipped with refrigeration panels to maintain constant temperatures below 26°C.

We macerate for more than 20 days before pressing.

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

**TASTING NOTES:**

Purple in color. Opaque with ruby reflections. On the nose it is extremely complex. Black and red fruits, such as blackberries and wild berries; very mineral due to slate soils. Smoke, tar, leather and slate, some hints of balsamic aromas are also present, mainly mint. Balanced, elegant and highly structured with incredible depth, leading to a persistent mineral finish. Soft, expressive and persistent.

**Service Temperature:** 16°C

**Awards:** Robert Parker: 95 points

Wine Enthusiast: 92 points

[CARTOIXA DE MONTSALVAT](#)

