

acústic

CELLER
DO MONTSANT



acústic negre

OLD NOBLE VINES OF GARNATXA AND CARINYENA

Varieties: Garnatxa (which brings fruitiness, freshness and refinement) and Carinyena (which gives it colour, structure, dark and spicy fruit).

Terrain: Poor soil, hard and with a lot of clay or sandy stone

Ageing: 10-11 months aged in fine-grained and very lightly toasted French oak barrels

Organic: In conversion

Old vines of between 35 and 65 years



acústic blanc

WONDERFUL OLD GARNATXA BLANCA, MACABEU, PANSAL AND GARNATXA ROJA VINES

Varieties: 93% Garnatxa Blanca which gives it structure and character, structure and an ability to age, 5% Macabeu which gives it finesse and fruitiness, 1% Pansal which gives structure and ageing ability and 1% Garnatxa Roja (Garnatxa Gris) which gives it exotic aromas and freshness.

Terrain: Poor terrain with clay, sand, pebbles and panal (fossilised sand dunes). Altitude of between 300 and 700 m. Yields of 2000-4000 kg / hectare.

Vinification: Harvesting the grape when it is fully ripe. Selection by hand in the vineyard and in the cellar. Cold maceration with the skins for 2 days before fermentation (8-10°C). Fermented and aged in lees for 7 months, 40% in Stainless steel tank, 20% in big oak barrel (Fudre), 10% amphorae, 10% cement egg and 20% fermented in new French oak barrels 300 and 400 liters.

Organic: Starting from the 2021 vintage.

Old vines of between 40 and 80 years



auditori

MAGICAL OLD GARNATXA VINES

Varieties: 100 % Garnatxa which gives the wine refinement, fruit, perfume and complexity.

Terrain: Poor terrain, stony with a combination of clay, sand, pebbles and slate. Yields of around 1500-2000 kg / hectare.

Ageing: 12 months aged in fine-grained and lightly toasted French oak barrels.

Organic wine: Starting from the 2016 vintage.

Old vines of between 70 to 90 years



auditori blanc

THREE VINEYARDS OF THREE DIFFERENT VARIETIES

Origin: Landscape wine and really special sensations fruit of some very old magical vineyards of 3 vineyards of 3 different varieties: white Grenache, Macabeo and Pansal. Enjoying this wine, one has the feeling of spiritual peace and emotional balance experimenting in an auditorium, listening to acoustic music.

Vineyards: Wine made from old vineyards. The three oldest vines: Garnatxa blanca (76%) from Finca Valsellada (year 1940), Pansal (19%) from Finca La Serra (1936) and Macabeu (5%) from Finca Tros de Marmellans (1952).

Winemaking: Respecting the grapes very much, we seek the varietal expressiveness of these native grapes by making a maceration at 8-10°C for 2 days. Fermented in cement egg, French oak “fudre” of 1500 liters and barrels of 400 liters. And aged with his lees for 10 months.

Identity: Auditorium and amphitheater form, where the depth and space of emotional balance, spiritual peace and universal thought and philosophy are symbolized.

Tasting notes: Very intense color due to maceration, aging and the work of the lees. Citrus fruity aromas, species of low Mediterranean forest (fennel, thyme ...) and creamy aromas (from the aging of wine with lees). In the mouth fatty, deep, powerful, intense, fresh with good citrus fruit, spicy and creamy touch. Later long and intense taste. Wine that transports us to Montsant with the depth of the old vines that suffer from the extreme weather and the poor and hard terrain.

Organic: Bottled July 2022

Wine made from old vineyards



braó

EXTREMELY OLD CARINYENA AND GARNATXA VINES

Braó means strength, bravery, courage... they are very strong vines that have withstood many years of drought and extreme temperatures.

Varieties: 10% Garnatxa which brings refinement, fruit and complexity and 90% Carinyena which gives colour, structure and masculinity to the wine.

Terrain: Poor terrain with clay, sand, pebbles and panal (fossilised sand dunes). Altitude of between 300 and 700 m. Very low yields of 1000 - 2000 kg/hectare.

Ageing: 12 months ageing in new French oak barrels and 2-3 years in lightly toasted barrels.

Organic: Starting from the 2017 vintage.

Old vines of between 60 and 95 years

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