



I TANT MONTSANT

Owner: I TANT VINS, S.L.

Oenology: Joan Angel Lliberia

Viticulture: Joan Angel Lliberia and Luis Otero

Town: El Mas Roig

Regional Appellation: DO Montsant

Variety: 100% Garnatxa Negra

Crop: 2018

Harvest: September - October 2018

Vineyards: Rented. Vines of 10 to 30 years old.

Soil: Red clay

Formation: Bush vines and trellis vines

Plantation density: Between 2500 and 3000 vines per hectare according to plots and orography.

Sea level: 200 - 300 m

Pruning method: Double cordon royat and goblet

Climate: The dryness of summer, the poor fertility of the terrain, the mountainous landscape and the Mediterranean climate are all key influences.

Rainfall: 400 – 600 l/ year

Orography: Semi-terraced slopes and terraces

Vinification: Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kgs boxes. Grapes maintained at 10°C during the process. Manual table selection. Soft destemming and pressing in inert atmosphere. Static racking of most during 24 hours and fermentation in 100hl Steel tanks at 15°C to avoid lost of aroma.

Bottling: Clarification with isinglass. Open filtering of shine.

Wine Profile: Maximum expression of the indigenous Red Grenache variety achieving complexity, sensuality and innovative wines.

Tasting notes: Garnet intense with medium-high density. Intense red fruit flavours, fruit, balsamic notes which makes a gourmand bouquet. Finish with anise scents which lead you to fennel, a common plant in Mediterranean woods. On palate is very fruity, soft tannins that make creamy, good structure and balance between alcohol and acidity.

Recommendations: Shows its best during the next 4 years