

Besllum 2011



Wine Ratings -- This Vintage:

90 Points – International Wine Cellar
89 Points – The Wine Advocate
88 Points – Wine & Spirits

Wine Ratings -- Earlier Vintages:

2008: 93 Points – The Wine Advocate
90 Points – Wine & Spirits
2007: 91+ Points – The Wine Advocate

Region:

The Montsant region is located in northeast Spain and is named after the Montsant mountain range. Montsant encircles Priorat in the Falset zone of Tarragona. The terrain is similar, although slightly less spectacular, to Priorat. The soil is mostly limestone over granite with small patches of slate. The dry climate produces low yields in the vineyards, which results in adding intensity to the wines. Garnacha and Carinena (or carignon) are the most prevalent varietals with small amounts of Syrah.

Celler Malondro – Joan Carles Estivill is the third generation to tend the family vineyards. The vineyards are located in Cornudella del Montsant, the highest village in the appellation. He is passionate about his vineyards and only founded his boutique bodega after the region received denomination of origin status. He leaves the wine making skills to his young winemaker, Ramon Valls, who does all of the winemaking in the bodega. Joan Carles developed a circular metal retainer that he puts around each of his old vines to provide a trellis effect for the vine so the vines can be lifted off the ground. Joan Carles then trims the leaves so the grapes are in contact with the direct sunlight, enabling them to ripen from direct sunlight. Joan Carles also lets the grass grow between the vines to absorb the spring rains in order to further stress the vines.

Besllum – Besllum means ‘a ray of bright light coming through a small opening in a dark background’.

Tasting notes: Dark purple color. Fresh cherry, dark berry, and toasty oak aromas. Cherry, blackberry, and spicy peppery flavors. Long finish with a touch of dark chocolate and vanilla.

Imported from: 2009

Appellation: Montsant

Composition: Carinena 45%, Garnacha 45%, Syrah 10%

Soil: very high concentration of clay, schist, and limestone

Elevation: 1800 – 2460 feet

Vineyard practice: dry farming, organic without certification

Vine Age: 14 to 75 years (40 years, average)

Yield: less than 1 to 1.6 tons per acre

Harvest Dates: October 3 – 24

Fermentation: cold soak 5 days, maceration 25 days, 20 days fermentation, 80% in small stainless steel tanks, 20% in oak, with wild (also referred to as indigenous or natural) yeast

Aging: 15 months in new French Allier, American, and Hungarian oak casks and 10 months in the bottle

pH: 3.45

Residual Sugar: less than 2 grams per liter

Alcohol: 14.4 %

UPC: 7 50428 21357 4