

# Besllum 2015



## Wine Ratings -- This Vintage:

91 Points – Vinous

## Wine Ratings -- Earlier Vintages:

2012: 90 Points – Vinous

2011: 90 Points – Int'l Wine Cellar

89 Points – The Wine Advocate

88 Points – Wine & Spirits

2008: 93 Points – The Wine Advocate

90 Points – Wine & Spirits

2007: 91+ Points – The Wine Advocate

**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 schist with limestone and many small pebbles

**Elevation:** 1800 – 2460 feet

**Vineyard practice:** dry farming, organic without certification

**Vine Age:** 25 to 76 years (40 years, average)

**Yield:** less than 1 to 1.6 tons per acre

**Harvest Dates:** October 15 – 21

**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:** 9 months in new French Allier (80%), American, and Hungarian oak casks and 3 months in the bottle

**pH:** 3.4

**Residual Sugar:** less than 1 gram per liter

**Alcohol:** 14 %

**UPC:** 7 50428 21357 4

**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.