

# Xabec 2011



## **Wine Ratings -- This Vintage:**

90 Points – International Wine Cellar  
89 Points – Wine Advocate

## **Wine Ratings -- Earlier Vintages:**

2008: 92 Points – Wine Advocate  
90 Points – Wine Spectator  
90 Points – Wine & Spirits

## **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 varieties with small amounts of Syrah.

**Celler Malondro** – Joan Carles Estivill is the third generation from his family to be tending to their family vineyards. The vineyards are located in Cornudella del Montsant, the highest village in the appellation. He is passionate about his vineyards and he only founded his bodega after the region received denomination of origin status. He leaves the wine making skills to his young winemaker, Ramon Valls. His boutique bodega only produces about 5,000 cases per year. Joan Carles developed a circular metal retainer that he puts around each of his old vines to provide a trellis effect for the vine. He finds that the retainer helps the grapes remain very small for better concentration. Joan Carles also lets the grass grow in the vineyards to absorb the spring rains in order to further stress the vines.

**Xabec** – Xabec is a type of small single masted sailboat often seen in the Mediterranean off the coast of Spain.

**Tasting notes:** Deep ruby color. Aromas of fresh red berries, cherry skin, lavender, and pepper. Cherry and spice cake flavors. Soft finish with notes of lavender.

**Imported since:** 2009

**Appellation:** Montsant

**Composition:** Carinena 50%, Garnacha 50%

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

**Elevation:** 1800 – 2600 feet

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

**Vine Age:** up to 75 years old (40 years, average)

**Yield:** less than 1 ton per acre

**Harvest Dates:** October 3 to 24

**Fermentation:** 3 days cold soak, 16 days maceration, 18 days fermentation: 80% in small stainless steel tanks and 20% in oak casks 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 %

**UPC:** 7 50428 21367 3