

Xabec 2015



Wine Ratings -- This Vintage:
90 Points – Vinous

Wine Ratings -- Earlier Vintages:
2012: 91 Points – Vinous
2011: 90 Points – Int'l Wine Cellar
89 Points – Wine Advocate
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 varietals 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. Sof finish with notes of lavender and energetic fruit.

Imported since: 2009

Appellation: Montsant

Composition: Carinena 50%, Garnacha 50%

Soil: mixed with a high concentration of schist, limestone, and many small pebbles

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 2

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: 11 months in new and 1 year French Allier, American, and Hungarian oak casks and 4 months in the bottle

pH: 3.4

Residual Sugar: less than 1 gram per liter

Alcohol: 13.5 %

UPC: 7 50428 21367 3