

Santbru Blanc

VARIETALS: 85% White Grenache, 15% Grenache

ORIGIN: D.O. Montsant, Spain

AGING: 1/3 Aged in French Oak Barrels for 5mo. 2/3 Steel and Concrete Tanks

ALCOHOL CONTENT: 13.5% by Vol.

Tasting Notes: Pale yellow with a greenish tint, aromas of beeswax, white pear and peach typical of White Grenache, with a floral intensity. On the palate the toasted flavors suggest peach and papaya with freshness and harmony. Long and complex finish.

Background: Santbru is the mainstay of the winery Portal del Montsant. Wines rooted in tradition that in just a few years have become classics, whose name takes us back to the origins of wine culture in the area (Saint Bruno was founder of the Scala Dei Carthusian order). Santbru is marked by the characteristics of the personality of the old carignan, more than 50 years old. The old vines offer particularly complex wines, combining strength and elegance, depth and complexity.

Montsant is a wine region in Catalonia, northern Spain. The gently undulating area was formerly categorized as a viticultural sub-zone of Tarragona, but local growers felt the high-altitude vineyards here earned the region recognition as a DO in their own right. As a result, the Montsant DO was created in 2001, its name taken from the Montsant massif ('holy mountain') that dominates the region's landscape. Montsant's most prized vineyards are located in terraces on steeply sloping sites, often interspersed with pine, almond and olive trees (the region is also known for its excellent olive oils).

Vineyards: The grapes are hand harvested in small cases during October from five small vineyards (crus) roughly 60 – 80 years old. A variety of soil types (clay, chalky, sandy), orientations and altitudes form a diverse and personality-rich terroir. The old vines are gobelet trained, planted in high density on high slopes at elevations of 700 meters. The climate is very Mediterranean.

Vinification: The winery's historic building has been restored with the installation of processing and fermentation equipment of the latest generation. This includes multiple sizes of tanks, adapted to the size of the specific plots of land, allowing for the separate vinification of each vineyard. Controlled temperature fermentation and maceration of the grapes during a period of 20-30 days, makes the extraction a little bit easier with smooth "pigeages". After approximately ten months in tanks, the final aging of the wines occurs in large French oak barrels housed in the old presses that have been connected to form underground galleries, provided with a constant temperature and humidity. Further aging in the bottle occurs in the climate controlled, non-natural light warehouse annexes.



“90 Points” – Santbru Blanc 2012, *Wine Enthusiast*, *WineMag.com*, August 2016

“90 Points” – Santbru Blanc 2010, *Wine Enthusiast*, June 2015