

BRUNUS 2014

VARIETALS: 56% Carignan, 44% Grenache

ORIGIN: D.O. Montsant, Spain

AGING: 12 Months in French Oak

ALCOHOL CONTENT: 14% by Vol.

Tasting Notes: This wine shows a brilliant red color with aromas of spring flowers and mineral with a red currant, cherry and blueberry bouquet. Slightly spicy notes accompanied by touches of espresso and smoke lead to an intense and lovely aftertaste with lingering smooth tannins and wonderful acidity.

Background: Portal del Montsant was founded in 2003 by Ramon Raventos Basagoiti, in the D.O. Montsant which itself dates to 2001. Both the winery and D.O. take their name from the mountain that dominates the region's landscape. However wine growing in the area dates to the 2nd Century BC during the Roman occupation. The main winery structure was built at the beginning of the 20th century. Portal del Montsant is dedicated to working with the traditional local varietals: Grenache and Cariñena, particularly the late, predominant in the southwest zone of the Denomination of Origin. Utilizing small batch fermentation, precise vineyard management and the most modern technology, Portal del Montsant has in a very short time established a worldwide reputation for distinctive, high quality wines.

Vineyards: Our "Crus," or vineyards, are located on small plots of land of extraordinary quality. Soil types combine clay, chalk and sand which, combined with a variety of orientations and altitudes, form a diverse and personality-rich selection of unique terroirs. Old Cariñena vines are the predominant plantings here. With an average age over 65 years, the yields of these vines are low and highly concentrated. They are planted in high density using individual gobelet vine formation in narrow rows necessitating hand harvesting.

The climate of the area (Masroig, Molar, Capçanes, Marçà) is Mediterranean, with slight Continental characteristics in those vineyards located in the north and at the highest elevations of the D.O. (700 to 800 meters) in Cornudella. The combination of these characteristics results in wines with great expression of the local terroir, including numerous subtle notes which contribute to the complexity of our wines.

Vinification: The winery's historic building has been restored with the most modern technology. This includes customized fermentation tanks adapted to the size of the specific vineyard plots, allowing for the separate vinification of each vineyard. Controlled temperature fermentation and maceration of the grapes during a period of 20-30 days, enables the most efficient extraction with smooth "pigeages" while double selection tables and gravity flow rather than pumping help ensure quality. After approximately ten months in tanks, the final aging of the wines occurs in large French and American oak barrels housed in the old presses that have been connected to form underground galleries which are equipped with constant temperature and humidity control. Further aging in the bottle occurs in the climate controlled, non-natural light warehouse annexes.



“92 Points” – Portal del Montsant Brunus 2014, *Wine Spectator*, April 2017

“90 Points” – “Year’s Best Catalan” – Portal del Montsant Brunus 2014, *Wine & Spirits*, April 2017

“92 Points” – “Year’s Best Catalan” – Portal del Montsant Brunus 2012, *Wine & Spirits*, April 2017

“91 Points” – “Year’s Best Catalan” – Portal del Montsant Brunus 2011, *Wine & Spirits*, April 2017

“93 Points” – “Year’s Best Catalan” – Portal del Montsant Brunus 2011, *Wine & Spirits*, February 2017

“90 Points” – “Year’s Best Montsant” – Portal del Montsant Brunus 2010, *Wine & Spirits*, February 2016