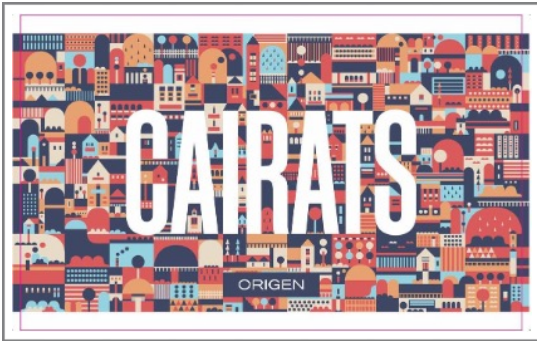


## TABLE 31 IMPORTS



**Origen 2020**

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Editor's  
Choice

**WINEENTHUSIAST**

**Appellation-** Montsant D.O.

**Varietal-**50% Grenache/30% Carignan/20%  
Tempranillo

**Site-**Pins Vens/Les Vinyetes

**Vine Age-**45

**Acres-**12.3

**Soil-**Loamy-Clay/Clay-Sand/Limestone/Calcareous

**Elevation-**574'

**Yield/Acre-**2.1 tons/acre

**Production-**11,000 bottles

**Aging-**15% aged in French oak for 12m. 85%  
stainless Steel for 8m on the lees. 12m in bottle.



**THE STORY.** 2010, Ramon Masip and Family found what they seeked. Old vines of native varietals in D.O. Montsant, all from a winery built in 1906. **“Quality over Quantity”**-certified organic vines. Two estates totaling 12.3 acres of 25-60 year old vines.

**WINEMAKING/PRODUCTION.** Maceration length per plot for 8-10 days. Fermentation in small stainless steel tanks. Extraction of phenolic compounds through pumping over and “pigeage”. Aged in French oak and stainless steel on fine lees. Clarified with potato protein (Vegan)and bentonite. Bottled according to the phases of the moon.

**TASTING NOTES.** Aromatically very intense and complex. Leaves notes of red fruits (currants and raspberries) surrounded by a menthol touch and the mineral point that gives the terroir. The palate is broad and soft, with a very fine tannin with a ripe touch, the acidity point makes it fresh and long-lasting with a very persistent finish.