

CAIRATS ORIGEN 2024



THE STORY 2010, Ramon Masip and Family found what they sought, Old vines of native varieties in D.O. Montsant, all from a winery built in 1906. “Quality over Quantity”-certified organic vines. Two estates totaling 12.3 acres of 28-67 year old vines. Organic and Vegan certified. All family, all estate.

Varietals-50% Grenache/30% Carignan/20% Tempranillo

Appellation-Montsant

Sub-Region-Darmos (SW)

Site-Pins Vens/Les Vinyetes

Vine Age-48

Acres-12.3

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

Elevation-574'

Yield/Acre-2.1

Production-11,000 bottles

Aging-5% aged in French oak for 12m. 85% Stainless Steel for 8m on the lees. 12m in bottle.

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.