



## I TANT MONTSANT

**Owner:** I TANT VINS, S.L.

**Oenology:** Joan Angel Lliberia

**Viticulture:** Joan Angel Lliberia and Luis Otero

**Town:** El Mas Roig

**Regional Appellation:** DO Montsant

**Variety:** 100% Garnatxa Negra

**Crop:** 2020

**Harvest:** September - October 2020

**Vineyards:** Rented. Vines of 10 to 30 years old.

**Soil:** Red clay

**Formation:** Bush vines and trellis vines

**Plantation density:** Between 2500 and 3000 vines per hectare according to plots and orography.

**Sea level:** 200 - 300 m

**Pruning method:** Double cordon royat and goblet

**Climate:** The dryness of summer, the poor fertility of the terrain, the mountainous landscape and the Mediterranean climate are all key influences.

**Rainfall:** 400 – 600 l/ year

**Orography:** Semi-terraced slopes and terraces

**Vinification:** Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kgs boxes. Grapes maintained at 10°C during the process. Manual table selection. Soft destemming and pressing in inert atmosphere. Static racking of most during 24 hours and fermentation in 100hl Steel tanks at 15°C to avoid lost of aroma.

**Bottling:** Clarification with isinglass. Open filtering of shine.

**Wine Profile:** Maximum expression of the indigenous Red Grenache variety achieving complexity, sensuality and innovative wines.

**Tasting notes:** Garnet intense with medium-high density. Intense red fruit flavours, fruit, balsamic notes which makes a gourmand bouquet. Finish with anise scents which lead you to fennel, a common plant in Mediterranean woods. On palate is very fruity, soft tannins that make creamy, good structure and balance between alcohol and acidity.

**Recommendations:** Shows its best during the next 4 years