



TERROIR SENSE FRONTERES BRISAT 2018








Vinification

Brisat is a blend of 75% Grenache Blanc and 25% Macabeo, harvested from vines growing in clay and sandy soils in the valleys of the DO Montsant. In a typically Burgundian style, the grapes are fermented in whole clusters, without first being destemmed and using exclusively native yeasts that appear naturally on the fruit. They are then left to macerate on skins for two weeks, resulting in something similar to an orange wine, with plenty color, tannin and character.


Ageing

The wine is aged in stainless steel vats for a period of 6 months. The lack of oak used in the aging process allows the distinctive Mediterranean characteristics of the Montsant terroir to shine through.

Vineyards

 Location	different vineyards in the valley of the Montsant region
 Age	15 - 35 years old
 Altitude	300 - 350 meters
 Varieties	75% Grenache blanc 25% Macabeo
 Soils	clay and sandy type of soil

Technical details

 Production	7,500 bottles (in 2018)
 Yield	5,000 - 6,000 kg per hectare
 Alcohol	12%