



TERROIR SENSE FRONTERES | MONTSANT

Guix Vermell Negre 2018



Terroir Sense Fronteres began as a quest to harness the unique minerality and soul of Montsant and give liquid voice to the restraint and freshness of the complex hills surrounding Priorat. And Guix Vermell is the wine that started it all. Els Montalts is a tiny 4-hectare vineyard that sits at a dizzying 800 m of elevation. Located only a few hundred meters away from Les Manyes, and the first vineyard as one crosses from Priorat into Montsant, the vineyard's name features the local terms for its red clay and gypsum soils. The 45-year-old Garnacha vines that thrive there show an unparalleled beauty and elegant finesse. Vinification and aging occur in Italian terracotta amphoras, maintaining a consistent and natural connection with the clay from vine to bottle. Amphora maceration lasts 7 - 8 days, lending subtle oxidative touches to the wine, along with a signature minerality. After fermentation, the wines are further aged in the same amphorae for up to 6 months to ultimately reveal an unparalleled expression of the Montsant terroir.

The refined beauty of this dry red is less taste than experience. A wild ride of tension, depth and complexity. The lithe aromas and flavors move like a dancer across the nose and palate from deep red and blue fruit to stone to spice with a consistent velvety texture. Yet that seems almost secondary to the nearly transcendental balance and inner quiet. The wine grew from respect for the land and the culture. It belongs to a place and a time, and as such is a true mirror for the power, mystery and beauty of its region.

Vineyards

Location	Els Montalts
Age	40 years old
Altitude	800 meters
Varieties	100 % Grenache noir
Soils	red clay with the gypsum layers

Technical details

Production	1,200 bottles (in 2018)
Yield	2,000 kg per hectare
Alcohol	13,5 %