



TERROIR SENSE FRONTERES | MONTSANT

Brisat 2022

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 these clay and sand hills surrounding Priorat. Brisat is a dry white whose name means 'skin-fermented' in Catalan. The grapes are vinified for 4 - 6 days in whole bunches with wild yeast in Inox tanks before undergoing 6 months of further aging, also in Inox. With low alcohol levels and a dedication to organic farming, this is the rare entry-level white that speaks of and for the region, a message in a bottle that rewards those who choose to listen.

The nose is marked with a dried herbal elegance, fennel, orange peel and white flower aromas, and a pervasive smoky minerality. A scintillating texture on the palate intertwines with lithe, juicy flavors and piercing acidity before leading into a long, mouthwatering saline finish. An incredible homage to the cool Montsant slopes with enough body, structure and freshness to honor any Mediterranean fare.



Vineyards

Location different vineyards in the valley of the Montsant region

Age 15 - 35 years old

Altitude 300 - 350 meters

Varieties 100 % Grenache blanc

Soils clay and sandy type of soil

Technical Specifications

Alcohol 12.5 %