



MAS ALTA

Artigas Blanco

In the Priorat you can find local families who have tended their vines for generations as well as newcomers drawn to the possibilities of this terroir. Even the founding members of the modern Priorat include representatives of both camps. The creators of Mas Alta, Michel and Christine Vanhoutte, originally from Belgium, became enamored with the early wines they tasted from the Priorat and decided to relocate to the small village of Vilella Alta with the goal of establishing an estate of their own. In the process they enlisted the help of Michel Tardieu and Philippe Cambie to start up their Bodega. Lest you think this is an entirely foreign affair they did hire Bixente Oçafrain as their winemaker, a name not common in either Belgium or the Rhône valley.

Mas Alta is currently 35 ha in size with additional acreage contracted from local growers. At the core of the estate, as with most properties in the Priorat, are old-vine Garnatxa and Carinyena that are up to 100 years old in age. They have also planted some new vineyards of Syrah, Cabernet Sauvignon, Garnatxa Negra and Blanca. Most of the vines are planted on schist, known locally as llicorella, with a few areas of clay-limestone soils.

In the recent past there were far more white grape varieties planted in the Priorat than there are currently – only 5.5% of total plantings as of January 2017. Such is the case at Mas Alta where scattered old-vines of Garnatxa Blanca, Pedro Ximénez and Macabeu can be found in their vineyards. Since 2008 Mas Alta has been resurrecting the tradition of white wine production in the village of La Vilella Alta by grafting over some of their vines with a massale selection of their heirloom white varieties. Artigas Blanco is a blend of Garnatxa Blanca from young vines blended with 40 year old Pedro Ximénez and Macabeu that is fermented and aged in a combination of new French oak barrels and stainless steel tanks.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

5-40

ELEVATION

100-400 meters

VARIETIES

*Garnatxa Blanca, Pedro Ximénez,
Macabeu*

FARMING

Certified organic (CCPAE)

FERMENTATION

*Hand harvested, fermented in 50% new
French oak barrels and 50% in stainless
steel tanks*

AGING

*3 months in new French oak barrels
(50%) and stainless steel tanks (50%)*

ACCOLADES

92 – 2019 Artigas Blanco – Wine Advocate

91+ – 2018 Artigas Blanco – Wine Advocate

91 – 2017 Artigas Blanco – Wine Advocate



ERIC SOLOMON
SELECTIONS

