



MAS ALTA

La Basseta

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 and 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 Oçafraïn 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 Garnacha and Carinyena that are up to 100 years old in age. They have also planted some new vineyards of Syrah, Cabernet Sauvignon and Garnacha. Most of the vines are planted on schist, known locally as llicorella, with a few areas of clay-limestone soils. At harvest the grapes are brought to the newly built cellar where they are destemmed, crushed and fermented before aging in French oak. Throughout the process of producing La Basseta, Mas Alta aims to obtain a sensitive and complex wine. The intensity of the fruit blended with a long and silky finish make for a complex yet feminine feel.

La Basseta has at its core young vine Garnatxa planted at 600 meters in elevation in the village of La Vilella Alta supplemented some older vines of Garnatxa and about 25% Syrah. Due to the elevation of the Garnatxa, the inclusion of 35% stem in the fermentation and aging it in neutral (and increasingly larger) French oak barrels, La Basseta, while showcasing the richness and polish typical of Mas Alta, is the most delicate and floral of the wines from this estate.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

15-100

ELEVATION

350-600

VARIETIES

Garnatxa, Syrah

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand harvested, partially destemmed, fermented in concrete, 30 day maceration

AGING

12 months in neutral French oak barrels, then 4 months in foudre

ACCOLADES

96 – 2015 La Basseta – Jeb Dunnuck

97 – 2014 La Basseta – Jeb Dunnuck

93 – 2013 La Basseta – Wine Advocate



ERIC SOLOMON
SELECTIONS