



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 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 Oñafra 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.

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.

LOCATION

Spain, Priorat

SOIL

Schist

ELEVATION

350-600 meters

FARMING

Certified organic (CCPAE)

VARIETIES

Garnatxa, Syrah

AGE OF VINES

15-100 years-old

FERMENTATION

Hand harvested, partially destemmed, fermented in concrete, 15 to 30-day maceration vintage-dependent

AGING

16 months in new and second-fill French oak barrels, then 12 months in foudres and concrete vats

ACCOLADES

95 – 2021, *Wine Advocate*

94 – 2020, *Wine Advocate*

95 – 2018, *Wine Advocate*

97 – 2016, *Jeb Dunnuck*

