



MAS ALTA

La Solana Alta

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 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 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.

Despite the youthful age of this vineyard of Garnatxa Blanca, planted in 2008, La Solana Alta is a unique site in the village of La Vilella Alta. The prevailing soil in the Priorat is schist, locally known as llicorella, but La Solana Alta is a steep, southeast-facing slope of chalky, calcareous limestone located at the foot of the Montsant mountains. Recognizing the potential of this site, Mas Alta began replanting it with a massale selection of Garnatxa Blanca found scattered throughout their vineyards. Fermented and aged in new French oak barrels, La Solana Alta is a rich, complex, and rare expression of Garnatxa Blanca from an even rarer terroir in the Priorat.

LOCATION

Spain, Priorat

SOIL

Chalky limestone, clay

ELEVATION

300-500 meters

FARMING

Certified organic (CCPAE)

VARIETIES

Garnatxa Blanca

AGE OF VINES

10 years-old

FERMENTATION

Hand harvested, fermented in new French oak barrels

AGING

5 months on the lees in new French oak barrels

ACCOLADES

93+ – 2023, *Wine Advocate*

93+ – 2019, *Wine Advocate*

92 – 2017, *Wine Advocate*

94 – 2016, *Wine Advocate*

