



## DIT CELLER



## CABIROL TINTO 2013

**DIT CELLER** || Dani Sánchez (from Azul y Garanza in Navarra) founded DIT Celler - the first certified organic wines of Montsant - with Toni Coca and recently took over the project solo. The vineyards, Mas d'En Fornós and Guiamets, surround the mountains of the natural park Llaberia in Priorat. The local name for the soil type is "pinyolenc," which contain small stones (they resemble olive pits - the meaning of pinyolenc) and are rich in calcium, giving acidity and freshness to the wines. The weather can get quite warm in summer time, but every summer afternoon a wind coming from the Mediterranean called "Marinada" cools down the temperature.

**MONTSANT** || This relatively new DO (approved in 2001) forms a horseshoe around the Priorat region, taking its name from the rocky massif of Montsant. The vineyards fall in spectacularly beautiful hilly countryside, scattered between olive groves (producing excellent quality oil), forest and bare mountain peaks. Soils here are limestone and loam over a granite and slate base.

### CABIROL TINTO 2013 ||

**BLEND** | 70% Garnatxa & 30% Tempranillo

**VINEYARDS** | Organic vines aging from 20-35 years on limestone soils at 400-600 meters - the naturally low pH of the pinyolenc soil keep the wine fresh.

**WINEMAKING** | Fermentation in concrete followed by 6 months aging in neutral French & American oak barrique.

**ALCOHOL** | 14.5%

**BAR CODE** | 8437004333520

**PRESS** | 90 VIN

"Vivid ruby. Lively and sharply focused on the nose, intense red berry and floral pastille scents are complemented by peppery spices. The silky and appealingly sweet palate offers juicy raspberry and cherry flavors that deepen on the back half. Very good clarity and lift on the finish, with harmonious tannins and lingering floral character. This vibrant, intensely fruity wine saw just five months in a combination of used French and American oak casks." - Josh Reynolds

