

MONTSANT  
DENOMINACIÓ D'ORIGEN

BLANC D'ORTO  
BRISAT

ORTO VINS  
EL MASROIG

LOT 00/00  
EMBOTTELLAT PER A  
ORTO VINS MASROIG SL  
(EL MASROIG)  
PER RE 5726-T - 45736 SPAIN

14% VOL 750 ML

PRODUCT OF SPAIN  
CONTÉ SULFITES - CONTIENE  
SULFITOS - CONTIENE SULFITOS  
CONTIENE SULFITOS - ENHÄLT  
SULFITE - INNEHÅLLER SULFITER  
SULFITEA - SOULTTETTER - SOUVAT  
SULFITER



**Orto Vins**  
**2021 BRISAT**  
**Region:** Montsant  
**Soil:** Clay, limestone, chalk  
**Elevation:** 300m  
**Vinifera:** 100% Garnatxa Blanca  
**Winemaker:** Joan Asens

**Vineyard** 80-years old vines. Organically and biodynamically farmed plots that Joan and co own – collectively 24ha. They're meticulous viticulturalists to the point of hand-picking out every raisin out of each cluster to ensure freshness, prior to harvest of the dry wines – like a sweet green harvest. Joan also adheres to the biodynamic calendar, as well as using applications that withhold that standard.

### Production

70% destemmed, 30% whole cluster. 30% of the juice remains in contact with 100% of the skins from the first saignée of Blanc, protecting the remaining juice from oxidation for another 7-8 days, allowing the fermentation to begin. The juice and skins then go to press. Allows for concentration and freshness. Once native fermentation is complete, the wine spends 6 months resting in neutral 10-15 year old barrels.

**Vintage** 2021 was a very good vintage with sufficient rainfall throughout the entire growing season hydrating the vineyards resulting in an 8% increase in yields over 2020. A slow mild, relatively dry winter (save for one heavy snowfall that delayed pruning) and spring led to a longer, slower, more mild Mediterranean harvest cycle. Overall, 2021 can be characterized as a subtle, fresh, ready to pop and drink vintage. Lower in alcohol and higher in acid, even for the vertical wines of Orto Vins.

### Wine

Light yellow golden delicious apple, Asian pear, fennel. Mediterranean concentration, fresh herbs and white pepper aromas pop on palate. Salty lemon and chamomile surrender to an excellent grip, with medium body and a melded tension that makes this wine mouthwatering and luscious. A wonderfully, lip-smacking gastronomic wine.