

SIURALTA
ANTIC
VINSNUS



Genuine and naked, SiurAlta Antic is like the Noble Savage, like the anchorite that – without atrezzo – descends the Montsant mountain range coming from the small Hermitage in Sant Joan del Codolar, walking through calcareous round stones. Ancestral and iconoclastic at the same time, composed by the two vineyards with greatest acidity of the area, despite being the last ones that conclude the harvest.

APELLATION	MONTSANT
VARIETIES	<i>Carignan 90%, Sumoll 10%</i>
ALTITUDE	720 m
SOIL	<i>Calcareous</i>
SO2 TOTAL	10/12 mg/l
FARMING	<i>Organic</i>
DENSITY	3.000 vines/Ha
HARVEST	<i>End of October</i>
FERMENTATION	<i>Whole cluster, spontaneous fermentation in steel</i>
AGEING	<i>12 months in amphoras and puncheons</i>
PROPERTIES	<i>Alcohol 13%; acidity 7,4 g/l; ph 3.0./3.1</i>