

**DO MONTSANT**  
Consell Regulador  
Plaça Quartera, 6  
43730 Falset  
Tel. 34 977 83 17 42 · Fax: 34 977 83 06 76 ·  
Email: [info@domontsant.com](mailto:info@domontsant.com)  
[www.domontsant.com](http://www.domontsant.com)

## **D.O. MONTSANT**

### **INFORMATION DOSSIER**

#### **INTRODUCTION**

The D.O. Montsant (Designation of Origin or wine appellation), despite being a recently created wine appellation, has years of wine-making history to its name. Wine experts and press consider it to be an up and coming region and prestigious magazines such as “The Wine Spectator” have declared it to be “a great discovery”.

The quality of Montsant wines is key to their success, as too is their great value for money. The prestigious Spanish wine guide, “Guia Peñin” agrees that “the quality of Montsant wines and their great prices make this region an excellent alternative.”

In the United States, “Wine & Spirits” magazine have stated that “Montsant should be watched with interest”. Montsant wines appear in some of the most prestigious wine rankings in the World and they always tend to be the best priced amongst their rivals at the top of the list.

The professionals and wineries behind the DO Montsant label are very enthusiastic. Many wineries are co-operatives with important social bases and the winemakers who make Montsant wines are often under 40 years old. We at the DO Montsant believe that youth, coupled with a solid wine-making tradition is synonymous of future, new ideas and risk-taking. To conclude, this is the DO Montsant today: a young wine appellation with a promising future ahead of it.

## THE REGULATORY COUNCIL

The wines of the DO Montsant are governed by the Regulatory council or body. This body is made up of representatives of the wine World: vine-growers, winery owners and also the public sector. Their mission is to guarantee the quality and also the typicity of the wines of the region. On 5<sup>th</sup> November, 2001, the “Diari Oficial de la Generalitat de Catalunya” (Catalan Autonomous Government Oficial Bulletin) published the specific rules which all wines have to follow in order to be classed within the D.O Montsant. These rules were up-dated and published in the DOGC (Official Catalan Autonomous region Bulletin) on 28<sup>th</sup> June, 2005 and are currently still valid.

All Montsant wines are monitored from when they start life in the vineyard to their final bottling and sale. The wines are regularly analysed (in the lab and also in tastings) in order to guarantee their quality as a DO Montsant wine. The final analysis and tasting is carried out by a team of tasters who certify the quality of the wines in order to assure customers that they will enjoy a consistently great Montsant wine.

## BRIEF HISTORY

First evidence of wine-making in the area dates back to the Roman Empire. Remains of a Roman villa or settlement have been found in the little village of Marçà. Amongst the pieces found there, were wine amphoras which were probably destined to be sent to the great city of Tarraco (present-day Tarragona and Roman Empire capital in Hispania).

Major planting of vineyards took place in what is now the DO Montsant in the Middle Ages, especially after the conquest of these lands from the Moors and the subsequent re-population of the area by the Christians. The hamlet of Siurana was the last Moorish stronghold in Catalonia which was finally conquered in 1153.

However, it was during the return of Christianity to these lands, when the Carthusian monks of Scala Dei brought over new farming techniques from France and indeed promoted the planting of vines in this region. The building of the first Carthusian Priory became so important to these lands, that they adopted its name

and is thus used today to designate the geographical region of the Priorat (land belonging to the Prior) which paradoxically is now home to two wine appellations.

There followed moments of crisis and moments of splendour, but winemaking has been a constant activity in the villages of the DO Montsant. International commerce via the nearby city of Reus led to centuries of successful wine production. The region reached its peak towards the end of the nineteenth century when wines from Montsant were being sold to wine merchants in Bordeaux. The wines from the present-day Montsant wine appellation earned themselves medals and international recognition in the great Universal Exhibitions of the nineteenth and early twentieth centuries.

At the end of the nineteenth century, the phylloxera plague saw the beginning of an important crisis in the sector. Co-operative wineries were set up to try to maintain grape-growing in the area and to stop the rapid depopulation as people rushed to the cities to find work. Good examples of these co-operatives are the beautiful Art Nouveau wineries of Falset and Cornudella de Montsant which date from 1919 and are still in use today.

In 1932, the first official wine appellations were recognised by the Spanish state and were identified in the “Wine Statutes”. DO Priorat and DO Tarragona were amongst the first to be mentioned in this document. In 1954, the first ruling was passed and the DO Priorat was officially established in the central area of the region which had formerly made up the Carthusian Priory of Scala Dei. Before this, in 1945, the rules and guidelines for DO Tarragona which covered a large part of the Tarragona province were also approved. Within this DO Tarragona, there was a clearly established subzone, known as “Falset Subzone” which is now the present-day DO Montsant.

Due to the specific characteristics of the vines and the importance of winemaking in this area, the “**Denominació d’Origen Montsant** “(Montsant Designation of Origin /Wine appellation) was created in 2001.

## THE LAND

The DO Montsant covers seventeen villages which are mainly to be found within the counties of the Priorat and Ribera d'Ebre in the province of Tarragona. The land under vine makes up 2,000 hectares and the villages are: La Bisbal de Falset, Cabacés, Capçanes, Cornudella de Montsant, La Figuera, els Guiamets, Marçà, Margalef, El Masroig, Pradell de la Teixeta, La Torre de Fontaubella, Ulldemolins, as well as parts of Falset, Garcia, El Molar, Móra la Nova and Tivissa (two villages belong to Tivissa: Darmós and La Serra d'Almos).

The land of the DO Montsant forms a semi-circle of mountainous terrain which on paper makes a rather interesting shape. To the North, our wine appellation is home to the impressive Montsant and La Llena mountain ranges which are joined to the East by the Prades mountain range. To the West, the boundaries are marked by the Argentera, Mola de Colldejou and Llaberia mountain ranges which drop down on the other side towards the Mediterranean Sea, which are on the opposite side to La Figuera and Tormo mountains. To the extreme South, the semi-circle covers land which is starting to drop down to the Ebro river valley, where the rivers of Siurana and Montsant converge. These two rivers and that of Capçanes are the main water sources of our vineyards.

The DO Montsant landscape is varied and mountainous. In some areas its hills are rolling, especially to the South. The soil types are also very diverse and denote a richness of origin and composition which give it a mosaic-like quality throughout the area.

We can basically identify three soil types:

- Compact soils, limestone-based which show contact with river-bed sedimentation. We can also identify red sandstone-based soils with a high clay content which are to be found on the periphery of the wine appellation.
- Gravelly soils made up of granitic sands which come from the erosion of conglomerate rock formations. These can be found mainly in and around Falset. They have a low organic matter content and do not retain water very well.

- Stony soils, which are made up of silica slate known as “llicorella”. They have very little organic matter. Due to the erosion of these types of soil, red clay-based soils are formed which are more compact.

## THE CLIMATE

The climate within the DO Montsant is influenced by the mountains. In the southern region it is also influenced by the Ebro river valley and by moist sea breezes. The climate is Mediterranean with continental aspects.

The mountains which partly protect the area from the sea breezes are responsible for the great contrast between day and night-time temperatures during the final months of grape-ripening. These differences help to increase the level of polyphenols in the grapes which make more robust wines. The average minimum temperatures are around 7°C and the average maximum temperatures are no more than 20°C. Winters tend to be cold and Summers hot and dry. Rainfall is between 500 and 600 litros/m<sup>2</sup> per year which is unevenly distributed over the year. Rain falls mainly in autumn and spring.

During the summer, the humid winds from the sea start to blow in the late afternoon. These winds bring much needed water during the dry months leading up to grape ripening.

The varied terrain of the DO Montsant allows for an infinite number of micro-climates to exist, making each vineyard characteristically very special.

## VITICULTURE

Vines are amongst the oldest crops in the world. The history of the vine is intrinsically linked to that of Man. Viticulture studies all aspects of the vineyard. The location of the vineyard and the weather (vintage) all make each year different from the next. In our wine region, these aspects are of vital importance due to the lie of the land. Once the winemaking process has started, the wines start to evoke memories of a recent trip to the DO Montsant, the hot, dry summers and the cool evenings which are perfect for an after dinner stroll.

## THE VINE

The choice of rootstock very much depends on the micro-climate and type of soil of the vineyard. The traditional method of training the vines in the DO Montsant is the bush vine, head-trained or *gobbelet*. It is still relatively easy to find centenary vines, gnarled and bent which have been around for generations. These vines were considered obsolete, yet now are highly valued by wine experts.

Some new vineyards are trellised, generally using the Cordon Royal method. This system of training the vines helps to distribute nutrients and favour air and sun exposure.

American rootstock has become the only rootstock to be planted since the beginning of the twentieth century after phylloxera destroyed the local vines. The most used are:

-Rupestris de Lot: It was the most used from the early twentieth century until 1940 approximately, when it was replaced by other types, although it can still be found in many old vineyards.

-110 Richter: This is the most widely used nowadays. It adapts well to the local terrain.

-164/49 de Couderc: widely used due to its affinity with all other rootstocks. Resistant to drought and well adapted to poor and shallow soils.

Once the rootstock has been chosen, the local micro-climate will make its mark on the grape variety used.

## ACCEPTED GRAPE VARIETIES

The regulatory council's rules and regulations of the wine appellation control the grape varieties used in making the DO Montsant wines. Some are local varieties, which have always been used and others have adapted to the area in the last few years. These varieties are:

White varieties: Chardonnay, White Grenache/Garnatxa, Macabeu, Small berry Moscatell, Pansal and Parrellada.

Red varieties: Cabernet Sauvignon, Samsó (Carignan), Red Grenache/Garnatxa, Hairy Grenache, Merlot, Monastrell, Red Picapoll, Syrah and Tempranillo.

Here is a brief description of the most popular varieties.

## **WHITE GRAPE VARIETIES**

### **MACABEU**

This grape variety can be found throughout the wine appellation. The grapes are big and heavy, the skin is fine and a golden yellow colour. This variety ripens well with good sugar levels. However, it is very fragile and sensitive to diseases caused by mould especially powdery mildew.

**Also known as:** Viura, Alcañón, Lardot, Rossan.

**Wine:** Dry wines, fresh and well balanced. Fine fruity aromas with hints of green apple and other white-flesh fruits. Wines are usually between 10% and 12% alcohol. To be drunk young, in many cases, blended with White Grenache grapes.

### **GARNATXA BLANCA/WHITE GRENACHE**

Grape which is becoming more and more popular for white wines with character. Wines made with this variety are extremely flavoursome. Well adapted to hotter climates. It is not very clear where this variety originally comes from, although it appears to be a mutation of the red variety. Very resistant to drought. Berries are very juicy.

**Also known as:** White Alicante, Garnatxa blanca and Sillita Lana.

**Wine:** Highly alcoholic wines (13°-14°) with good acidity if old vines are used. Although the must has a tendency to oxidise, wines are often barrel-aged. Wines have a slight taste of undergrowth and honey. Silky wines which are pleasing to the palate

## **RED VARIETIES**

### **GARNATXA NEGRE/RED GRENACHE**

Along with Carignan, this variety is widespread throughout the DO Montsant. It is very sensitive especially when the flower is not properly pollenised. This leads to grapes which are not very compact. This variety is well resistant to drought. The grapeskin is very thin and prone to plagues and diseases. In late harvests, the sugar levels are very high. Due to it being prone to oxidation, it is very suitable for making spirits or fortified wines.

**Also known as:** Grenache, Alicante, Rivesaltes, Moratón, Tintorera, Tinto Aragonés, Tinto Navalcarnero,... To be found especially in hot areas of the Iberian Peninsula.

**Wine:** Wines made depend a lot on the age of the vineyards and their microclimates. Wines made with this variety are highly alcoholic, full-bodied with low acidity. These wines tend to oxidise; yet with careful winemaking and blending with other more reductive varieties, the final wines are delicious and big. The nose gives us ripe black fruit (cherry), raisins, sweet grape juice with balsamic overtones.

## **CARIGNAN**

Also known in the area as “Samsó”. Traditionally used to complement the oxidising effects of the Grenache grapes. Very productive, making elegant and silky wines using old vines. This variety is very prone to powdery mildew/oidium.

**Also known as:** Carignan, Boue, Carignano, Mazuelo Tinto.

**Wine:** These vary very much according to the age of the vines. Wines have good colour, astringent with an interesting finish of delicate and elegant aromas. Very fine wines which are pleasing on the palate.

## **TEMPRANILLO**

More popular towards the southern part of wine appellation, close to Ribera d’Ebre county. Grapes are affected by drought and wind. Grapes are usually abundant and close together. During years of heavy rain in the spring and during dry summers, the wines tend to be excellent.

**Also known as:** Ull de llebre, Cencibel in La Mancha, Tinto fino in Madrid, Tinta del país in Ribera del Duero. In Portugal, it is Tinta Roriz and Aragonez.

**Wine:** Alcohol-rich wines, with aromas of red fruit, good velvety tannins which fill the mouth. Great wines for keeping.

## **CABERNET SAUVIGNON**

One of the more popular grape varieties in the world due to its ability to adapt well to most regions. Thanks to its internal structure (great quantity of polyphenols), it started to be used to blend with other varieties to improve the wines. Grapes are elongated with small, round berries with good colour and a high concentration of tannins.

**Also known as:** Bouchet, Red Bordeaux.

**Wine:** Great tannin content and deep colour. Complex aromas of mature fruit, green pepper and other vegetable aromas. Wines age well. In many Montsant wines,



this variety is blended with Grenache and Carignan which result in very complex wines.

## **MERLOT**

Variety which adds spice to many Montsant wines. French in origin, known as a noble variety. Berries are small and blueish with a cherry flavour.

**Wine:** Great varietal wines with fruit and aromas of peppers. Delicious wines which are great in the mouth. These wines are greasy and velvety, not so good for aging but they help to round off blends of varieties from the area.

## **SYRAH**

A variety which has been brought in in the last few years throughout the wine regions of Catalonia. This is a very complete grape variety. Combines characteristics of the former two varieties mentioned here. Originally comes from the Rhône valley in France, but has made its fame in Australia. In Montsant, the wines made with Syrah have interesting touches, although care must be taken.

**Also known as:** Shiraz (Australia).

**Wine:** Characterised by its silkiness and good balance. Aromatically-speaking, it is balsamic, black grapes, laurel; pleasant fragrances especially in Montsant wines.

## **OLD VINES**

The age of the vines is as important as the variety and the location of the vineyard. In the DO Montsant, old vines are highly valued. Modern wines start in the vineyard. Winemakers look for balance and structure in their wines and use the grape as a starting point. The vines play an important role in the success of a wine. When the vines are young (recently planted), they are very sensitive to external factors. They have little defence against them. As the vines grow, their natural reserves are increased which lead to more concentrated grapes especially during ripening. Grapes are more balanced which make more consistent and profound wines. In the DO Montsant wine appellation, when we talk about “old vines” we usually mean vines which are over 50 years old. These vines produce very few kilos of grapes per hectare, but they are of a high quality. The wines are rounded and very complete. These vines are the great treasures of the DO Montsant.

## WINES

### WHITES

Montsant white wines differ from wines of other regions for their silkiness. Wines made using Grenache and Macabeo grapes have a more flavoursome personality and elegant and subtle aromas; Young whites and oaked ones which have a longer bottle life; Wines fermented in barrel in the Burgundy style which make denser and more complex wines, whose taste evolve with time.

### REDS

Red wines are made using red grapes. The skins of the grapes contain the colour of the grape. The secret of the reds lies in the skin. As well as colour, the skins give other components such as tannins, responsible on the whole for the longheivity of the red wines. In the Montsant the old vines make for more complex wines.

### “KOSHER” WINE

This wine has been made at Celler de Capçanes for over a decade now. The wine is made according to Jewish law. It is drunk by the most important Jewish communities in the world. In Hebrew, “kosher” means pure and refers to the fact that the whole wine-making process has been certified by a Rabbi or by a person authorised by the Jewish community according to the *Kashruth* rules. A product can only be authorised if the origin of the people who make it is known - this means that the authority must know and meet three generations of a producer’s family. Wine-making techniques are very similar to those in conventional wine-making although there are certain peculiarities: no chemical substances are used in the vineyard. Every time the wine is moved, the operation must be overseen by the assigned person. Gelatines must be avoided in the fining of the wines. Only naturally-occurring yeasts to be found on the grape-skins can be used during the fermentation process.

## TASTING D.O. MONTSANT WINES

Tasting D.O. Montsant wines evokes the fragrances of its countryside. The wineries of the D.O. Montsant make many different types of wine: silky whites, concentrated reds, perfumed rosés, historic sweet wines.... As we get to know each wine, they produce different sensations. In this section, we would like to offer you a base for getting to know our wines better. As always, you have the last say. You will know how to interpret what you perceive.

### MONTSANT WHITE WINES

In Montsant, we can observe two of the most typical types of wines available on the World market. Young wines fermented in stainless steel tanks where the grape variety stands out and white wines fermented in oak barrels which add creaminess to their structure.

#### **APPEARANCE**

**Colour.** In the younger whites, the dominating colours are lemon yellow to yellow straw. The colours are intense as these are wines grown in the hot sun. Some have clear greenish notes although they also look like new gold.

Oaked whites, fermented in barrels show intense straw-coloured yellows which are sometimes golden. As many are made with White Grenache, this is accentuated. The older the wines, the less bright the colours and the darker they become.

#### **NOSE**

**Aromas.** Different aromas are attained in young white wines. In predominately Macabeo based wines, one notices aromas of white fruit (pear, apple...), blossoms and vegetable notes. If the grape used is White Grenache, one notices ripe fruits, honey, dried fruit (apricot..). With old vines, we can perceive tropical fruits (lychees...). Depending on the expert, the touches will be one or another. In oaked white wines, fermented in barrel, the aromas will be more seasoned with spices (vanilla, cinammon...); smoky tones and an oaky background depending on the choice of barrel used. Some aromas evolve towards jammy flavours.

**Aromas of young wines:**

**Fruit:** cítrics, white fruit (apple, pear...), peach, apricot...

**Flowers:** roses, thyme, orange blossom...

**Vegetables:** freshly-cut grass, mint, grape flower...

**Aromas of wines aged in oak:**

**Flowers:** camomile, herbal teas, dried flowers.

**Fruit:** dried fruits and nuts (hazelnuts, almonds....)

**Conserves:** purés, jams, honey, sweet pastries....

**Oak:** oak, green oak

**Tyres/Rubber:** smoked, toasted, burnt

**Balsamics:** eucalyptus, natural resins

**MOUTH/PALATE****The Balance**

Young white wines are dominated by: sweetness and acidity. The former is produced by the alcohol and sugar and the latter by the naturally occurring acids in wine. In the case of Montsant white wines, the alcohol, yield per hectare and the age of the vinestock make for silky, voluminous and viscous wines. Oaked whites are more complex and rounded. They have a long finish.

Montsant white wines may not be noticeably very aromatic, but their silkiness and consistency make them mouth-watering and a perfect match for heavy fish dishes.

**MONTSANT ROSÉ WINES**

Rosé wines are quickly gaining ground in the DO Montsant. The most used grape varieties for these wines are Grenache and Syrah, which although not being a local variety has adapted very well to the Montsant *terroir*. In the mouth, Montsant rosé wines tend to be very fruity (fruits of the forest mainly), potent yet elegant at the same time, mouth-watering and full of personality. Aromas are fruity, with touches of ripe cherry and strawberry. Colours tend to be brilliant, intense and vivid.

**MONTSANT RED WINES**

From young reds to wines to keep, Montsant red wines have a promising future as Jaume Ciurana predicted in 1980 in his book “Els vins de Catalunya” (“The Wines of

Catalonia”). The wine school, which is named after him, in Falset has trained a lot of today’s winemakers who are making the excellent wines of the DO Montsant. An increase in the consumption of red wine has catapulted the wine-producing areas into the limelight.

## **APPEARANCE**

**Colour.** One of the peculiarities of all the Montsant wines is their intense colour. If we were talking about their appearance, we would say they have a thick “robe”. Depending on their age, they appear to have different tones of red. Young wines are brilliant, with purple tones or black cherries with purple rims. Wines which have undergone some aging in oak are a lot redder (intense red cherry) and tend to take on more orange tones as they get older (terracotta, amber).

**Deposits.** Deposits are sediments in the bottle which occur due to the presence of crystallised tartaric acid combined with anthocyanins (responsible for the red colour of wine). Traditionally, these crystals occurred in wines which had been in the bottle for some time. Thanks to present-day wine-making techniques, wines are not now filtered or stabilised as much so as to maintain the wine’s structure more. This is why, when we taste a Montsant wine, there may be deposits. If there are deposits in the bottle, one should carefully pour the wine from the bottle without too much movement, leaving about an inch of wine at the bottom of the bottle. This should be sufficient for a brilliant wine to be enjoyed (the deposits will be left in the inch of wine remaining in the bottle). If the deposits are more abundant, we recommend you use a “decanter” so the wine served is brilliant. Deposits should never be considered to be a defect in the wine. In fact, they assure us that the wine we are about to taste will have many complex flavours.

## **NOSE**

**Aromas.** Young red wines display aromas which are very much linked to the grape varieties used. In some cases, we can also find wines made by carbonic maceration where the red fruit aromas dominate as too do the liquorice and ripe fruits. Many Montsant wines have a Grenache (Garnatxa) and Carignan (Carinyena) base where very ripe fruit aromas (in some cases raisin) dominate as too do the balsamic and spice sensations. These aromas are very powerful and are increased by the volatile

action of the alcohol. Wines based on Tempranillo grapes have much fresher aromas and are not as consistent.

In many cases, Montsant wines are complemented with varieties such as Cabernet Sauvignon, Syrah and Merlot. These grapes, as well as adding greater structure, also add more complex aromas to the wines.

Wines which have been aged in oak display aromas of smoke (depending on the type of barrel used), spices, cocoa, roasting, undergrowth, mineral ...a great variety of fragrances which remind us of the Montsant countryside.

#### **Aromas of young wines:**

**Fruit:** Fruits of the Forest (blackberries, raspberries, blackcurrants), figs, raisins, plums, strawberries.

**Lactics:** milk, yoghurt

**Flowers:** violets, lilies....

**Vegetables:** green pepper, grape stems, liquorice...

#### **Aromas of aged wines:**

**Flowers:** undergrowth (thyme, rosemary...) pot pourri.

**Fruit:** jams or dried fruit, nuts.

**Conserves:** purées jams.

**Oak:** Tyres/Rubber, oak, smoked, toasted, burnt, soot.

**Spices:** vanilla, coconut, cinnamon, clove, nutmeg, bay, tobacco.

**Balsamics:** eucalyptus, resins.

**Animal:** leather, stable, saddle.

#### **MOUTH/PALATE**

Young wines are fresher and lighter. Aged wines are rounder and fuller with longer finishes. In a wine-tasting, we weigh up whether the wine needs more time to age in the bottle.

**Balance.** The tannic component or astringency is added to the aspects of acidity and sweetness. Tannins coagulate saliva proteins, leaving our mouths dry. Tannins coupled with acidity are responsible for the longevity of a wine.

One of the characteristics of Montsant wines is the mature tannins which are due to the old vines. Old vines add structure to wines and are not as hard as the younger

plants are. This means that red wines made with old vines tend to be velvety. This pleasing sensation in the mouth is accompanied in aged wines with depth.

### OTHER TYPES OF WINES

Our area made a name for itself in the past with its so-called “generous” wines. These are old wines (rancios), sweet wines, “mistelas” (like muscatel)....These wines could be found worldwide from the 19th century onwards and today they are quickly gaining lost ground in terms of “gourmet” products.

An old wine, known as “vi ranci” is a traditional fortified wine, very typical of our region. It is made by oxidation in old oak barrels usually with white wines or reds with a natural alcohol content of 12% vol. which over time become 15-20 % alcoholic vol.

*Mistela* (Muscatel) is made using grape must which has alcohol added to it which stops the action of natural yeasts, thus leaving a sweet wine with 15 y 20 % vol. of alcohol.

### **THE HERITAGE OF OUR COUNTRYSIDE**

The DO Montsant along with other institutions is supporting the preparation of a charter to protect the countryside of the county. We at the regulatory council of Montsant, see the countryside to be an element of our identity. We also believe that it has cultural value, because it is made up of a rich heritage based on viticulture and other farming methods which have managed to live in harmony together, preserving valuable natural elements. We would like this and in fact need this to continue in this way. We must remember that our countryside is also an economic resource and we are more and more aware of the value of areas which have not been destroyed by careless and aggressive attitudes. If the countryside is relatively untouched, this becomes an added value and synonym of correct farming methods which respect and sustain our environment.

## SOME STATISTICS (2012)

The number of wineries registered currently is 62. There are also 70 companies which commercialise Montsant wines.

In 2012 we had 710 registered vine-growers, and 1.860 registered Ha.  
Our production in 2006 was 10.058.241 Kg. of grapes (96% red grapes).  
Our production in 2007 was 10.196.450 Kg. of grapes (95% red grapes).  
Our production in 2008 was 7.916.129 Kg. of grapes (95% red grapes).  
Our production in 2009 was 10.196.935 Kg. of grapes (95% red grapes).  
Our production in 2010 was 8.741.594 Kg. of grapes (95% red grapes).  
Our production in 2011 was 7.930.043 Kg. of grapes (94% red grapes).  
Our production in 2012 was 6.375.778 Kg. of grapes (94% red grapes).

### Some Historical Data.

	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012
Viticultors inscrits	741	784	788	782	786	793	897	900	929	700	710
Hectàrees inscrites	1826	2058	2024	2012	2032	2006	1927	1870	1840	1857	1860
Cellers inscrits	28	31	35	40	42	48	54	56	55	59	62

## COMERCIALISATION

### Wine sold in litres

	NATIONAL	EXPORTATION	TOTAL
2002	399.989	134.015	534.004
2003	581.771	171.526	753.297
2004	603.281	843.318	1.446.599
2005	739.944	2.183.781	2.923.725
2006	884.446	1.999.268	2.883.714
2007	1.111.366	2.127.548	3.238.914
2008	1.566.820	4.031.831	5.598.651
2009	1.164.179	1.109.390	2.273.569
2010	1.262.751	2.186.580	3.449.331
2011	1.488.700	2.444.100	3.932.800
2012	1.920.828	1.831.182	3.752.010

## SALE OF WINES

Sale of our bottled wines abroad represents 50 % of the total amount of bottled wine sold.



Our wines are great value for money and are gaining many supporters in international markets. Sales have particularly increased in the European, American and Asian markets.

The main countries of export are:-

United States 39 %

Germany 32 %

Japan 4 %

Canada 4 %

DO Montsant sells its wines to 30 different countries around the world.