



NATUR MONTSANT

wines in the **D.O. Montsant**. MAS FRANCH is the farm built in 1935 and situated in Margalef, in the Natural Park of Montsant.

The vineyards are cultivated in century old terraces caved in the slope of the mountain, with a drop that goes from the 350 to 700 meters above sea level. The contrast of temperatures between night and day, together with the natural environment help to give the fruit its optimum ripeness.



The natural environment has a magnificent, singular beauty; vineyards in terraces within the forest, thousands of aromatic herbs around, wild life, all of which gives the wines produced by Natur Montsant, S.L. their special characteristics.

The production of these wines is done following traditional methods but the latest control technologies to get a great wine. The wine maker is Mr.Toni Coca, one of the best oenologist in Catalonia.

Wines produced by Natur Montsant, S.L. are: **MAS FRANCH ÒPTIM**, **MAS FRANCH NEGRE** and **MAS FRANCH BLANC**.



MAS FRANCH ÒPTIM BLEND

35% Cabernet Sauvignon
35% Grenache
15% Syrah
10% Merlot
5% Carignan

Alcohol: 14,50%vol.

Ageing: 12 months in oak barrels.

60% French
40% American

Production

5.400 bottles.

After a careful selection of grapes we obtain a full body wine of high expression where the spicy and mineral notes together with the berries give character and freshness to it. Pleasant tannins and long after tasting.



MAS FRANCH NEGRE BLEND

40% Cabernet Sauvignon
20% Grenache
15% Syrah
15% Merlot
10% Carignan

Alcohol: 14,50%vol.

Ageing: 12 months in oak barrels.

60% French
40% American

Production

4.800 bottles.

Wine with character, concentration and freshness. It is emphasized by mineral notes and ripe berries.



MAS FARNCH BLANC BLEND

White Grenache with a small percentage of Viognier.

Alcohol: 14,50%vol.

Ageing: 5 months in French oak barrels.

Production

550 bottles.

Wine with character and very expressive, with ripe and exotic fruits. Singular wine with a long after tasting.

