



96

points

Drink: 2015-2025

2012 Mas Alta La Creu Alta

2011 was too warm a vintage in Priorat, and the top cuvée from Mas Alta jumped from 2010 to the 2012 La Creu Alta. They own a plot of very old Cariñena vines in the village of Torroja (all the rest of other vines are in the village of Vilella Alta where the winery is located), which is mixed with more Cariñena, Syrah and a pinch of Garnacha from different vineyards to make up a final blend of around 60% Cariñena, 35% Syrah and 5% Garnacha. I think vinification and élevage is now a secondary consideration for these Mas Alta wines because what I have in the glass is much more about the place, which to me makes the wine much more interesting. This is balsamic with notes hinting on camphor, but mainly rosemary, fennel and thyme with even a floral touch and a mixture of black and red berries and some spiciness thrown in. The palate is full-bodied, but the tannins are very fine, and the rusticity of the Cariñena feels very polished and elegant. Great Priorat. 3,300 bottles produced.

I sensed a great change toward more freshness in the 2012s from Mas Alta. 2012 is a great vintage at this address. I also tasted the 2013s that were about to be bottled that look great and definitively follow the path toward more freshness, no doubt with ...

- Luis Gutierrez (June, 2015)

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94

points

Drink: 2015-2022

2012 Mas Alta La Basseta

The 2012 La Basseta has a high percentage of Garnacha from a high-altitude vineyard in Vilella Alta that lends the wine a fresh nose of red fruit, orange peel and Mediterranean herbs that is quite harmonious and elegant, with imperceptible oak. The fleshy and supple palate is medium to full-bodied, has very fine tannins and good freshness, and nothing heavy about it. 2,765 bottles produced.

I sensed a great change toward more freshness in the 2012s from Mas Alta. 2012 is a great vintage at this address. I also tasted the 2013s that were about to be bottled that look great and definitively follow the path toward more freshness, no doubt with the help of a cooler vintage in Priorat. They have recently planted some Garnacha Blanca and Chenin Blanc on schist slopes, purchased 22- and 27-hectoliter foudres for the aging of Garnacha and started working with animals on the older slope vineyards. These developments merit following up.

Importer(s):

Eric Solomon. European Cellars, 2129 E Seventh St., Charlotte, NC 28204, (704) 358-1565 , www.europeancellars.com

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93

points

Drink: 2015-2020

2012 Mas Alta Cirerets

The 2012 Cirerets is more or less half and half Cariñena and Garnacha vinified with some stems, something new with the 2012 vintage. It's very floral and aromatic, elegant and subtle. It has aromas of spices, Mediterranean herbs and perfectly integrated oak. The palate is equally elegant and tasty with some orange skin flavors that are fresh, accessible and show good intensity lifted by the alcohol. This bottling is not sold in the U.S. 5,327 bottles produced.

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