

HISTORY

Cellers Folch SL is a family business producing wines of the D.O. Montsant. It was established in the 40's by Mr. Julián Folch producing dry and sweet wines from their own vineyards. With time the company expanded their sales and it started to buy some grapes from the neighbours to increase its production. Nowadays it is the son of the family, Mr. Francesc Folch, who manages the company.

In 1998 Cellers Folch started to bottle wines with the brand MAS DE DALT. This is a red wine produced with local grape types like Ull de Llebre (Tempranillo), Grenage, Carignan and with the imported variety Cabernet Sauvignon to get a better wine.

Vineyards are arranged in terraces in the slope of the mountains and vines are cultivated in base, except the Cabernet Sauvignon that it is in trellis. Production varies from 2 kg up to 3 kg per vine in soils of limestone and clay that have low organic matter. These soils give to the red wines a deep scarlet colour with violet tones and a well balanced structure of velvety tannins for its maturation in the bottle.

Cellers Folch produces bottled and bag-in-box wines and extra virgin olive oil.



MAS DE DALT CRIANÇA 2005

CHARACTERISTICS

Wine type: Red wine

Production: 1.200 bottles

Alcohol: 14% vol.

Ageing: French – 12 months

Blend: Grenache, Carignan, Ull de Llebre, Merlot, Cabernet Sauvignon and Syrah.

Tasting notes: Deep black cherry colour. Complex aroma with signs of berries and spices that combine with freshness. On the palate this wine has a firm structure and velvety tannins, with a long-lasting finish and an aftertaste of spices.



MAS DE DALT SEMI-CRIANÇA 2005

CHARACTERISTICS

Wine type: Red wine

Production: 3.500 bottles

Alcohol: 14% vol.

Ageing: French – 6 months

Blend: 25% Grenache, 25% Carignan, 5% Merlot, 25% Ull de Llebre, 20% Cabernet Sauvignon.

Tasting notes: Deep red colour. With the aromas coming from the oak like vanilla, cinnamon and spices. In the palate appear different berries like redcurrants, blackberries and liquorice notes. It has a soft, equilibrated and pleasant stay in the palate with a long and persistent after taste.



MAS DE DALT FRUCTUS 2006

CHARACTERISTICS

Wine type: White wine

Production: 5.000 bottles

Alcohol: 13,5% vol.

Blend: 50% White Grenache, 50% Macabeo

Tasting notes: Bright, clean and transparent colour. Fresh and fruity aroma (pineapple and banana) with a citric tone and vanilla touches. Very pleasant in the palate, unctuous, balanced and silky. The aftertaste reminds lingering of white fruits. To be consumed between 10 to 12°C.



MAS DE DALT SELECCIÓ 2006

CHARACTERISTICS

Wine type: Red wine

Production: 50.000 bottles

Alcohol: 15% vol.

Blend: 25% Grenache, 25% Carignan, 5% Merlot, 25% Ull de Llebre 20% Cabernet Sauvignon

Tasting notes: Deep cherry colour with sparkling glints that give to the wine a great appearance. Smooth and pleasant aroma of ripe berries. Sweet entrance in the palate, meaty, attractive, full body wine with an excellent fusion of tannin and fruit. Wine with a long aftertaste.



VINYES DE DALT BLANC 2006

CHARACTERISTICS

Wine type: White wine

Production: 26.600 bottles

Alcohol: 13% vol.

Blend: 80% Macabeo, 20% White Grenache.

Tasting notes: Pale yellow colour with green gleam sings. Fresh aroma with citric tones. Soft and equilibrated.



VINYES DE DALT NEGRE 2006

CHARACTERISTICS

Wine type: Red wine

Production: 150.000 bottles

Alcohol: 14% vol.

Blend: 40% Grenache, 30% Carignan 30% Ull de Llebre

Tasting notes: Light reddish colour. Blackcurrant and strawberry aromas with floral tones. On the palate it is soft, sweet and pleasant. A happy wine and easy to understand.

Extra Virgin Olive Oil MAS DE DALT made from Arbequina olives



Characteristics: A well balanced and complex profile, with a clearly identifiable fruity green olive taste. The oil has a great diversity of secondary vegetable aromas, especially green grass, but also green walnuts, almond, green tomato, fennel and ripe banana. There are after tones of green apple, kiwi, artichoke, mint and banana peel.

The experience on the palate is slightly almond, well balanced between sharp, sweet and bitter, with a final astringency whose intensity is so low so as not to interfere with the oil's initial profile. The oil is well balanced and harmonious.

Packaging in glass bottles of 250ml – 500ml – 750ml and PET of 1L – 2L – 3L

