

2010 Bodegas Mas Alta La Basseta La Vilella Alta Priorat

(\$85) (60% garnacha, 20% carinena and 20% syrah, aged for 16 months in French oak *barriques*): Saturated ruby. Deeper and more brooding than the Artigas, offering potent dark berry and cherry aromas and flavors along with notes of licorice and violet pastille. Weighty and chewy on a superb finish that clings with firm tannic grip. Michel Tardieu and Philippe Cambie of France are consulting winemakers for this project.

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2010 Bodegas Mas Alta Artigas La Vilella Priorat

(\$30) (70% garnacha, 25% carinena and 5% cabernet sauvignon, aged for 16 months in small French oak): Bright purple. Powerful aromas of blackberry, blueberry and Asian spices. Weighty dark berry flavors display a liqueur-like depth, with zesty minerality providing lift. Smooth tannins give support and grip to a long, sweet, penetrating finish.

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