



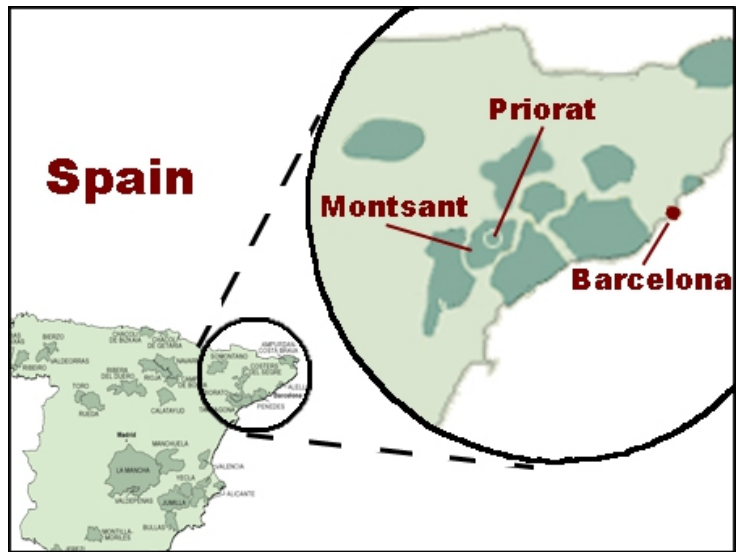
grapemasters

mission is to

**scour the worlds
great vineyards
and deliver award
winning grapes
at a cost far less
than other
premium
winegrapes**

**Mission
accomplished**

Welcome to the Montsant Appellation of Spain where we hand harvest Tempranillo, Syrah (Shiraz), Cabernet Sauvignon, Merlot, Grenache Noir and Carignan.



We also hand harvest the local classic, Grenache Blanc. Grown at elevation in the base of a now empty prehistoric lake bed, these grapes and vines represent the perfect intersection of soil, microclimate, rigid appellation regulations and grape growing tradition.





The grapes are hand harvested in the morning, and are then cooled.

In the afternoon, we carefully crush the grapes, fill the pails and freeze on site to lock in the flavor of the perfectly grown, and harvested grapes.

Hand harvesting allows us to select the best bunches. At the crushpad, we do a second triage to make sure we are crushing only the best bunches for you.

The whites are taken to the winery to be crushed, macerated, pressed and settled prior to packaging.

The vineyards are owned by family members who have carefully tended to the vines for almost 100 years. Three generations of family members currently work the vines.

The vines serve the family winery as well. We work with people that have a vested interest in growing the best grapes to strict appellation rules. This maximises the quality and guarantees the best grapes to us and the winery.





Available in Canada since the 2012 harvest, wines made with these grapes have won many awards.

At the 2015 Winemaker Magazine Competition, of 5 wines entered, 2 gold and one bronze medals were awarded. At the 2016 event, another 3 medals were awarded.

Since 2013, baskets of medals have been awarded to wines made with these grapes at the Amateur Winemakers of Ontario Competition, some of which have gone on to medal at the Amateur Winemakers of Canada Competition, including the coveted Wine Of the Show at the 2015 event! Every year, more and more medals are awarded to wines made with this exceptional frozen must. It is time you take your winemaking to the next level

Award winning grapes for passionate winemakers



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F.A.Q

HOW IS THE FROZEN MUST PACKAGED?

It is packaged in pails holding 20 liters (5.0 U.S. Gallons of must (reds) or juice (whites). Yield per pail of red must is about 3.6+ U.S. gallons (14+ liters)

WHAT TYPES OF WINE CAN I MAKE?

A great advantage of Grapemasters is that with the 6 reds, you can make either 6 distinctive single varietal wines, or blend to produce the great regions of the world. Love Rioja? Try 70% Tempranillo, 15% Grenache Noir 15% Carignan. Chateau neuf Du Pape? 80% Grenache Noir 10% Syrah 10% Carignan. What about Bordeaux? Blend Merlot and Cabernet Sauvignon.

WHAT ARE TYPICAL pH and SUGAR LEVELS?

Typical brix levels range from 23-25.5. ph ranges are typically 3.2-3.6 across the varieties.

ARE THE GRAPES ORGANIC?

Though not certified organic, the vineyards follow organic principals. The climate is generally quite dry, and the fields are irrigated as necessary, so the vines are stable and healthy.

Award winning grapes for passionate winemakers