



**TOP
SELECTION**
WINES & SPIRITS

GRATAVINUM

2πR

2017



Grape Varietals

Grenache, Carignan, Cabernet
Sauvignon, Syrah

ABV

15%

Vinification

Pre-cold maceration of 7 days at 4°C. Alcoholic fermentation in new French and Hungarian oak barrels of 400 litres for 11 days at 28°C. Aged 14 months in first and second fill French and Hungarian barrels before being bottled without filtration.

History

Gratavinum was established in 2003 when the owners of Parés Baltà - brothers Joan and Josep Cusiné and their winemaking wives M^aElena Jiménez and Marta Casas - decided to invest in the wild Priorat landscape. The estate, which takes its name from the contraction of Gratallops (the name of the village where the winery is located) and Vinum (Latin for wine), is run by the Cusiné family and winemaker Jordi Fernandez. Today, Gratavinum possesses 17 organically-farmed hectares of terraced vineyards, which are rich in Llicorella, a slate and quartz soil. Working with old vines of indigenous grapes as well as newcomer varietals, they produce powerful; structures wines with the distinctive mineral character of Priorat.

Tasting Notes

Deep purple colour, with ruby notes at the edge. An intense, complex and aromatic nose of red fruit preserve and toasty oak leads into a palate that is initially soft before the ripe tannins and fresh, slatey acidity add structure to the flesh. Rich but not at all heavy, the fruit and mineral flavours continue into the long, fresh finish. Suggested food pairings: rich Mediterranean inspired dishes.