



**TOP  
SELECTION**  
WINES & SPIRITS

GRATAVINUM

SILVESTRIS

2017



**Grape Varietals**

85% Garnatxa, 15% Cabernet Sauvignon

**ABV**

14.5%

**Soil Type**

Llicorella (slate)

**Average Age of Vines**

More than 40 years

**Vinification**

Pre-cold maceration of 7 days at 4°C. Alcoholic fermentation for 10 days at a controlled temperature of 25°C in stainless steel tanks using wild yeasts without any additional substances. Aged for 8 months in new 400L French oak barrels. Non-filtered.

**History**

Gratavinum was established in 2003 when the owners of Parés Baltà - brothers Joan and Josep Cusiné and their winemaking wives M<sup>a</sup>Elena 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, structured wines with the distinctive mineral character of Priorat.

**Tasting Notes**

Dark garnet colour with violet hints. Intense on the nose, dominated by notes of ripe red and black high-purity fruit with a light toasted background from the barrels. Great breadth on the palate, combining ripe fruit with balanced acidity and volume. Long and persistent finish. A wine that is distinguished by its great intensity and purity in all areas.