

## Gratavinum 2πR

COUNTRY	REGION	GRAPE	VINTAGE
Spain	Priorat	Grenache, Carignan, Cabernet Sauvignon, Syrah	2021

### ABOUT THE DOMAINE

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; structures wines with the distinctive mineral character of Priorat.

### WINEMAKING

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.

### 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, slaty acidity add structure to the flesh. Rich but not at all heavy, the fruit and mineral flavours continue into the long, fresh finish.



### TECHNICAL NOTES

**Alcohol by volume**  
14.5%

**Vegan**