

Gratavinum GV5

COUNTRY	REGION	GRAPE	VINTAGE
Spain	Priorat	65% Carignan, 30% Grenache, 5% Cabernet Sauvignon	2015

ABOUT THE DOMAINE

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.

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 13 months in new French and Hungarian barrels.

TASTING NOTES

Deep ruby colour. On the nose, it starts with black fruit jam and toasty reminiscences, changing into mineral notes later, especially phosphorous and graphite. Powerful, with a high quantity of great quality tannins, sweetness and velvety. Mineral notes, especially graphite, excellent acidity and very long aftertaste.



TECHNICAL NOTES

Alcohol by volume
14.5%

Vegan