

Gratavinum Silvestris

COUNTRY

Spain

REGION

Priorat

GRAPE

85% Carignan, 15% Syrah

VINTAGE

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^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

Gratavinum Silvestris is a natural red wine, just as it was elaborated thousands of years ago: fermented with the wild yeast of the grape and without any additions. It comes from ecological vineyards that have never received any chemical substance's aggression, maximum expression of the earth's natural essence. The average age of the vines are more than 40 years old.

TASTING NOTES

Intense on the nose and dominated by notes of ripe red and black fruits with mineral and forest notes background. Beautifully balanced on the palate with a long and persistent finish.



TECHNICAL NOTES

Alcohol by volume
14.5%

Vegan