



CLOS GEBRAT Crianza

"The elegance in a hard land"

Category: DOQ Priorat

Vintage: 2021

Production: 7.644 bottles.

Varieties: Grenache, Carignan and Cabernet Sauvignon.

Origin: Old vines of Grenache and Carignan from up to 70 years old vineyards, and 35 years old terraces of Cabernet Sauvignon. All of them are collected in plots from Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta.

Elaboration: Handpicked grapes, fermentation in stainless steel tanks with the grapes already blended. We obtain the Grenache grapes from the highest plots (latest ripeness) with the first Carignan and Cabernet Sauvignon.

Tasting notes, by Frank Smulders MW: "Deeply ruby colored with a nose showing some development in its fruit aromas as well as the influence of oak. Sweet spices like vanilla, coconut and cinnamon are very present on the palate, as well as black and red cherries and a peppery and salty note. Ageing notes like forest floor and dried tobacco leaves, butterscotch chocolate. The oak tannins provide grip in the finish, in which the minerality plays an important role too."

CLOS GEBRAT "fine wines"

VINÍCOLA
— DEL —
PRIORAT
— EST. —
1917



VINÍCOLA
PRIORAT
— EST. 1917 —