

GRATALLOPS

"Ripeness as excellence"

Category: DOQ Priorat – Vi de Vila

Vintage: 2020

Production: 680 bottles.

Varieties: Grenache and Carignan.

Origin: Old vines from high quality hillsides, Mas Jove and Socarrats, which belong to the village of Gratallops.

Elaboration: Handpicked grapes, fermentation in stainless steel tanks, and aging in new French oak barrels for 12 months. Long aging in bottle.

Tasting notes by Frank Smulders MW: "A Garnacha and Cariñena blend, this wine shows first of all fine aromas of high quality oak barrels, with cedarwood, pencil lead, liquorice. In the mouth the black fruit, silky tannins and wonderful sapidity demand more attention though the fine use of oak is not hiding itself either. Long finish, very precise and fine tannins."



