

CLOS GEBRAT "Fine wines"

CLOS GEBRAT Blanc

"The mineral elegance of Priorat"

Category: DOQ Priorat

Vintage: 2024

Production: 2.552 bottles.

Varieties: Macabeo and White Grenache.

Origin: Grapes from Macabeo and White Grenache vineyards up to 40 years old, harvested from plots in the villages of Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta.

Elaboration: Manual harvest, fermentation in stainless steel tanks. After fermentation, the wine rests for six months in oak barrels in contact with its lees.

Tasting notes: "Pale yellow wine with golden highlights. On the nose, ripe white fruit and apricot flesh stand out, with fresh citrus notes and a subtle floral touch, enriched by creamy and nutty nuances from oak ageing. On the palate, hints of pear and apple combine with toasted almond and a touch of vanilla. A silky texture and the distinctive slate minerality accompany a long, slightly saline finish."



VINÍCOLA
PRIORAT
— EST. 1917 —

