



GRATAVINUM
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OUR WINERY

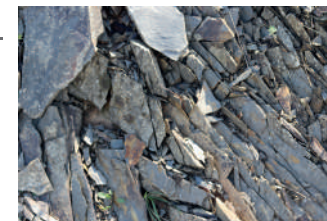


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DOQ Priorat



OUR VINEYARDS



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Paratge Guinarderes

Site: Gratallops | 250 -285 m
Soil: Carboniferous Slate
Varieties: Grenache, Carignan and olive trees.
Area: 3,6 H



Paratge Rocaforts

Site: Gratallops | 250 -300 m
Soil: Carboniferous Stoneware
Varieties: Grenache and olive trees.
Area: 1,2 H



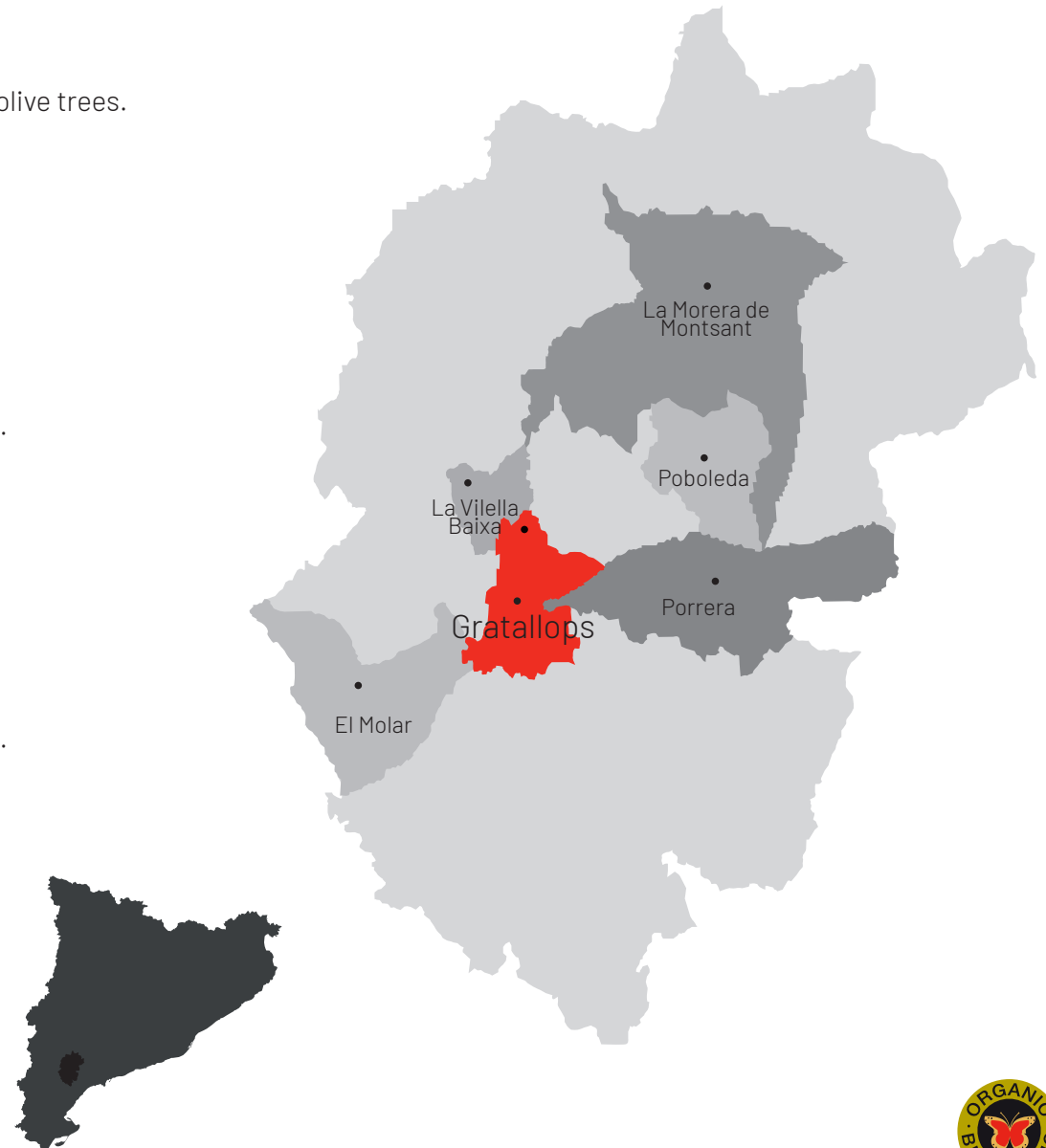
Camp d'en Piqué

Site: Gratallops | 250 -300 m
Soil: Spotted Phyllite
Varieties: Grenache and olive trees.
Area: 4,45 H



Poboleda

Site: Poboleda | 250 -285 m
Soil: Carboniferous Slate
Varieties: Grenache and Syrah
Area: 1,6 H





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THE NAMES OF THE LAND

DOQ Priorat identified all wine plots in Priorat to guarantee the **origin** of every grape from every vineyard and every wine according to a given qualification. DOQ Priorat's technicians can therefore ensure, thanks to a strict control of **traceability**, that the origin and rules established in the current classification are applied to all wines.

Gran vinya classificada

These are very rare samples of natural and historical talent: a moving alliance resulting of the sheer caprice of nature and tradition that has been able to interpret and safeguard the most exclusive wine jewels to our days, with no alteration from time.

Vinya Classificada

These wines are born from an individual wine production of exceptional virtues, which needs to be bottle separately.

Paratge Wine

They show an even purer essence, a character linked to orography, geography and a delimited microclimate.

Vi de Vila

They transmit the exclusive identity of a village's landscape mosaic, the sum of the diversity of its wine locations

Vi de la DOQ Priorat

They reflect the generic winegrowing personality and typicality of the DOQ.

GRAN VINYA CLASSIFICADA

VINYA CLASSIFICADA

VI DE PARATGE

VI DE VILA

DOQ PRIORAT



LICORELLA SOILS

A wide range of type of licorella.
From 250m to 425m altitude.



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Paratge Guinarderes
Gratallops | 250 -285 m

Carboniferous Slate

Age: 360-300 million years ago

Type of rock: Metamorphic

Characteristics: Very easy to crack, with shades of brown or blue, **made of silt sheets** that go from millimetres to centimetres of width.



Camp d'en Piqué
Gratallops | 250 -300 m

Spotted Phyllite

Age: 360-300 million years ago

Type of rock: Metamorphic

Characteristics: Easy to crack, with dark colours and little homogenous and even **spots**.



Ullastres
Poboleda | 385 -425 m

Carboniferous Slate

Age: 360-300 million years ago

Type of rock: Metamorphic

Characteristics: Very easy to crack, with shades of brown or blue, **made of silt sheets** that go from millimetres to centimetres of width.



Paratge Rocaforts
Gratallops | 250 -300 m

Carboniferous Stoneware

Age: 360-300 million years ago

Type of rock: Metamorphic

Characteristics: Easy to crack, with shades of brown, made by grains of sand that breaks into blocks.



TRADITIONAL GRAPES

Grenache and Carignan; the balance.



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Grenache

It tends to produce more sugar, hence more alcohol content.

Low acidity.

Tendency to oxidize.

Aromas: Lush, hints of jam, aromatic herbs.



Carignan

It tends to produce less sugar, hence less alcohol content.

High acidity.

Reductive tendency.

Aromas: Mineral and balsamic character.

Black fruits.





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ORGANIC AND BIODYNAMIC FARMING

To leave the land in as good or better shape as we found it for future generations.





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WINEMAKING

Minimal intervention in the cellar. No sulfites added.
Use of Clay Amphorae, Demijohns and Oak barrels.



OUR WINES



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SILVESTRIS 2021

85% Carignan
15% Syrah

- Silvestris...wild, natural and Nature's faithful one. GRATAVINUM Silvestris is a natural wine, just like it was elaborated thousands of years ago: only fermented grape juice with the grapes wildest yeasts, and without any additional substance
- 40 % aged in 400L new French oak barrels during 7 months, 40 % aged in 380L clay amphoras during 7 months, and 20% aged in DemiJohns of glass during 7 months.



2015

Selected by Decanter Magazine among the top-rated natural wines in the world.



2019

Hudin



2020

Peñín



Cured red meat.

Natural - Intense - Pure





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2πr 2021

55% Grenache
30% Carignan

9% Syrah
6% Cabernet Sauvignon

- 2πr...A circle is the locus of all points equidistant from a central point. The equation is balanced thanks to the Grenache and Carignan.
- 60% during 12 months in new, second and third year French and Hungarian oak Barrels (400L); 20% in clay amphoras during 10 months, 20% in 54L Demijohns during 12 months.
- "...Noble open nose. Very harmonious with matured fruit and gently velvet tannin and slightly smoky. Good long echo by a compact fixed structure. Already now a surprising good wine. I have to rate already here excellent..." **Torsten 2008**

91 Wine Advocate
2008

 Millesime Bio
2018

90 Peñín
2020

90
2004

90
2005

90
2006

91 Tanzer
2008

Round - Seductive - Fruity



Beef, goose, grilled meat.



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GV5 2019

67% Carignan
33% Grenache

- A unique Paratge wine with personality; a balanced, elegant, fine and fruity wine combined with the minerals and touch of the terroir of Priorat. It is produced with old Carinyena grapes. Full of fruit concentration, minerality and wisdom.
- Fermentation and ageing for 14 months in new French and Hungarian barrels.
- "... World-class wine that can be drunk young or cellared for 10 – 12 years. It is big, but also refreshing & rich. BRAVO!!!" – **Wine Advocate**

91 **92**
2007 2008

Wine Advocate

91 **92**
2005 2006

Vinous

91 **93**
2011 2012

93
2016

Peñín

93
2019

Decanter

Minerality – Fresh – Extremely elegant



Cured meat, stew, game meat.



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ROCAFORTS 2019

100% Grenache

- The first Gratavinum wine made 100% with the Garnacha variety; a wish of our winemaker come true.
- Paratge Wine from the Rocaforts area, from 25-year-old vines that grow in a soil dominated by Carboniferous Sandstone (sandstone liqueur or Rocarell), which, in conjunction with the variety, gives it very good acidity and soft tannins.
- It ferments in amphorae with 15% whole grapes that are not destemmed or crushed. Aging in 600 liter French oak barrels (75%) and damajoanas (25%) for 14 months.

93+95

Hudin

2019



Cured meat, stew, game meat.

Unic - Minerality - Greedy





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COSTER 2018

100% Carignan

- All the essence of the Priorat is resumed inside this bottle: Centenarian vineyards of Carinyena grapes, planted on high slopes, extract and show the purity and strength of Priorat terroir.
- A wine that emerge of the Priorat stones.
- Aged in 320L clay amphoras during 12 months.



90

2010

90

2012

91

2015

Peñín

94+

2015

Hudin

Purity - Strength - Centenarian vines



Cured meat, stew, game meat.



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DOLÇ D'EN PIQUÉ 2019

Grenache and Carignan

- Extreme conditions of temperature during the summer and the concentration in the grapes provided by the terroir allow us to produce this excellent red sweet wine. Grapes were naturally overripe until the perfect point before they were harvested.
- We stopped the alcoholic fermentation to leave the residual sugars that give the sweetness, smoothness and character to the wine.
- 12 months in new French oak barrels of 400L.

94

Hudin

2017

Smooth – Sweet – Outstanding



Desserts and blue cheese.



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WINE & OLIVE TREES

Olive and wine are two pillars in the Mediterranean culture and they have always been found hand in hand both sharing the soil in which they grow and sharing the table on which they are enjoyed.



OLIVE HARVEST AND OIL MAKING



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EXTRA VIRGIN OLIVE OIL 2022

95 % Arberquina
5 % Rojal

- This exquisite organically grown oil that is extracted from the few olives allows us to make this private reserve and we like to think that it is our small contribution to the ancient Mediterranean culture.
- Oleic Acidity: 0,21
- Very fruity and sweet
- Low Bitternes
- Aromas of Green Tomatoes, Grass, Green Almonds



Its fruity character makes it ideal for marinated dishes or Carpaccios. It would also be perfect in amplifying the taste in dishes prepared in the oven or in light frying, especially with fish.





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