



GRATAVINUM _{2PIR}

2019 Vintage | D.O Priorat

Gratavimum 2PIr is a well-rounded wine that goes perfectly with Mediterranean dishes. Composed of a variety of grapes grown according to organic methods. Syrah, Grenache, Cabernet Sauvignon & Carignan come from vineyards with soils rich in Llicorella, where the compacted clay sediments provide the distinctive mineral character of the Priorat region. Gratavimum 2pr is partially aged in oak barrels, clay amphoras and glass Demijohns. In good conditions, this bottle will evolve positively for at least the next seven years. Serve at 16 ° C. and decant before serving.

Tasting notes

Color

Deep purple with ruby hints.

Aroma

The aromatic intensity and explicit presence of preserved red fruit are balanced by a toasty touch coming from the ageing in oak barrels.

Taste

The entry is soft but quickly evolves, revealing rich tannins together with good volume and acidity.

Finish

Fruity notes with a mineral character at the end of the mouth. Long and fresh aftertaste.