

JOSEP GRAU
VITICULTOR
PRIORAT – MONTSANT

GRANIT 2022



DO: DO. Montsant

Vintage: 2022

Grape: 100% White Grenache

Age vineyards: 50 years old – Single vineyard divided into three terraces facing the sea

Vineyard location: Marçà

Soil: Decomposed granite

Annual production: 9.024 bottles (0.75 cl.) – 100 bottles (1.5 L.)

Organic viticulture and few plots biodynamic viticulture.

Fermentation and aging: Harvested by hand. The grapes are slightly pressed with its stems and the must is transferred to round foudres of Austrian oak of Stockinger with a capacity of 2.000 L. Once the fermentation is finished ages in the same foudres for 7 months.

Tasting notes

Medium-bodied golden yellow, clear and with a silver edge, increased viscosity; open, inviting, complex nose with aromas of white and yellow fruits, vineyard peach, not quite ripe pineapple, red apples, ripe pears, some grapefruit spice, lime, framed by delicately roasted, nutty aromas; finely creamy on the palate, elegant, medium-bodied+ body, glides over the palate, rich in finesse, powerful but never voluptuous, always remains on the elegant side, mineral-salty hints, also spicy notes, great energy, medium+ acidity, suddenly mouth-watering and fresh, very close-meshed, complex, long, fresh, finely salty finish.

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Ratings

- ✓ Granit 2022 – 92 points – Tim Atkin – Catalunya 2024 – Special report
- ✓ Granit 2022 – 93 points – James Suckling
- ✓ Granit 2022 – 93 points – Guia Peñin
- ✓ Granit 2021 – 92 points – Robert Parker
- ✓ Granit 2021 – 93 points – James Suckling
- ✓ Granit 2021 – 91 points – Guia Peñin
- ✓ Granit 2020 – 93 points – James Suckling
- ✓ Granit 2018 – 93 points – James Suckling
- ✓ Granit 2018 – 92 points – Guia Peñin
- ✓ Granit 2017 – 92 points – James Suckling