JOSEP GRAU VITICULTOR PRIORAT-MONTSANT

REGINA 2022

DO: DO. Montsant Vintage: 2022 Grapes: 90% Red Grenache– 10% White Grenache Age vineyards: 50 years old Vineyard location: Marçà Soil: 7 slopes: High ones – Slate & clay • Low ones – Slime & sand Annual production: 820 bottles (0.75 cl.)

Organic Viticulture and some plots Biodynamic viticulture

Fermentation & aging

Harvested by hand. Once is destemmed it's slightly pressed and transferred to a barrel of Autrian oak of Stockinger and 10 years old with a capacity of 600 L. for the fermentation. Once it's finished it ages for 6 months in the same barrel.

Tasting notes

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REGINA

IOSEP GRAU

Fine, elegant and subtle. It offers notes of not very ripe red fruits, with citrus and wildflower notes that give us a lot of fresh and a certain exoticism. White rose, orange blossom and lavender. Expressive, silky, voluminous and delicate acidity.

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REGINA

Ratings

 \checkmark Regina 2019 – 91 points – James Suckling (USA)

✓ Regina 2018 – 91 points – Guia Peñin 2019

 \checkmark Regina 2017 – 93 points - Guía de Vinos de El País – Best Spanish wine

