



JOSEP GRAU
VITICULTOR
PRIORAT – MONTSANT
CARENES 2022

DO: DOQ. Priorat – VI DE VILA

Vintage: 2022

Grape: Garnacha blanca, Macabeu, Trepac blanc

Age vineyards: 80 – 120 years old

Vineyard location: Gratallops

Hectares: 3 plots - 1 hectare

Soil: Slate & clay

Annual production: 1.490 bottles

Organic viticulture and following the principles of biodynamic viticulture

Fermentation & aging:

The grapes were pressed slightly with their stems for 7 hours.

Garnatxa blanca ferments in 870 L. Austrian oak foudres of Stockinger and Macabeu and Trepac blanc in 300 L. very fine grain French oak barrels. All temperature controlled. The aging lasted for 7 months.

Tasting notes

Carenès 2022 takes us to an uncommon white concept in the Priorat. The complexity of an unparalleled area is fully perceptible. All combined with an elegance and freshness that makes it tremendously seductive. Golden color with greenish notes, clean and bright. A seductive, fine, deep nose that invites you to delve into the glass capturing all the registers of white fruits, linden flowers and fresh butters, in an unparalleled mineral background.

In the mouth we are invaded by a sensation of pleasure that mixes the moderate oiliness, the balancing acidity and the finish that takes us for a long time and invites us to continue tasting. A white full of mystery and seduction.

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Ratings

- ✓ Carenes 2022 - 93 punts – Guia Peñin
- ✓ Carenes 2021 - 94 punts – Robert Parker-Wine advocate
- ✓ Carenes 2021 - 93 punts – James Suckling

