

JOSEP GRAU
VITICULTOR
PRIORAT – MONTSANT

VESPRES BLANC 2023



DO: DO. Montsant

Vintage: 2023

Grape: 100% White Grenache

Age vineyards: 25 years old

Vineyard location: Marçà

Soil: Decomposed granite

Organic viticulture and few plots biodynamic viticulture.

Fermentation and aging :

Harvested by hand. Once is destemmed it's slightly pressed and transferred to a concrete egg with capacity of 1.900 L for the fermentation. Once it's finished ages for 7 months in the same concrete egg.

Tasting notes

Medium straw yellow with silver edge; open and accessible, with fruity-spicy aromas of white flowers, yellow apples, also limes, spicy hints, appears fresh and precise, framed by subtle nutty-roasted aromas, some yellow fruits also appear, peach, grapefruit; fresh on the palate and with good acidity, has freshness, pull, precision and a great energy, subtly creamy texture, medium body, good length, elegant, rich in finesse and minerals; opens more and more with increasing temperature and air influence, more and more yellow fruits appear.

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Ratings

- ✓ Vespres blanc 2022 – 90 score – Tim Atkin – Catalunya 2024 – Special report
- ✓ Vespres blanc 2021 – 91 score – James Suckling (USA)
- ✓ Vespres blanc 2021 – 90 score – Guia Peñin '22
- ✓ Vespres blanc 2019 – 90 score – Guia Peñin '20