

JOSEP GRAU
VITICULTOR
PRIORAT – MONTSANT

C A R E N E S 2023



DO: DOQ. Priorat – VI DE VILA

Vintage: 2023

Grape: Garnacha blanca, Macabeu, Trepát blanc

Age vineyards: 80 – 120 years old

Vineyard location: Gratallops

Hectares: 3 plots - 1 hectare

Soil: Slate & clay

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 and ages in 870 L. Austrian oak foudres of Stockinger and Macabeu and Trepát 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.

JOSEP GRAU
VITICULTOR
PRIORAT – MONTSANT

CARENES



Ratings

- ✓ Careees 2022 - 94 score – Vinous
- ✓ Carenès 2022 - 94 score – Robert Parker
- ✓ Carenès 2022 - 93 score – Tim Atkin – Catalunya 2024 – Special report
- ✓ Carenès 2022 - 93 score – Guia Peñin
- ✓ Carenès 2022 - 94 score – James Suckling
- ✓ Carenès 2021 - 94 punts – Robert Parker
- ✓ Carenès 2021 - 93 punts – James Suckling