



GARNATXA EG

2022

Harvest

By mid-September, we harvested the Grenache at its optimal point of freshness, ensuring its vibrant fruit expression.

Vinification

The Grenache is picked slightly early to maintain its natural acidity and aromatic intensity. Fermentation takes place in temperature-controlled tanks, allowing for pre-fermentation cold maceration with the skins to enhance extraction while precisely managing fermentation temperature and duration. The must undergoes gentle daily pump-overs and punch-downs to maximize flavor and structure. Fermentation is carried out with carefully selected commercial yeast. After this process, the wine is delicately transferred to barrels by gravity, preserving its purity and finesse.

Aging

The wine matures for 12 months in 300-liter French oak barrels, carefully chosen to respect the Grenache's character. Bottled without excessive filtration or intervention, it is then aged further in our cellar under optimal conditions before release, allowing full integration and balance.

Tasting Notes

A pure expression of Priorat's indigenous Grenache, this wine is bursting with fresh red fruit, floral nuances, and a delicate minerality. The 12-month aging in French oak enhances its depth and complexity while maintaining its vibrant personality. Only the most concentrated and expressive Grenache barrels are selected for this limited production wine, resulting in a silky, refined, and elegantly structured profile.

An authentic expression of Priorat's terroir, this wine showcases the finesse and intensity of Grenache, crafted with precision and passion.



Red Grenache

Production:
1317 bottles



Alcohol: 15,5% vol

Acidity: 5,7 g/l

Residual Sugar: 0,5 g/l