



GRATAVINUM SILVESTRIS

2015 Natural Wine | D.O.Q Priorat

Wild and natural. This natural wine is made using only the fermented juice of Carignan and Syrah grapes and wild yeast. Aged for 11 months in 400L new French oak barrels. In good conditions of conservation, this wine will develop favorably in the next 5 years. The 2015 vintage yield a limited production of 2340 bottles. Priorat is a region with soils rich in Llicorella; a kind of slate stone composed of compacted clay sediments that give a mineral character to the wines. The grapes for this wine come from vineyards that have never been treated with any chemicals and no irrigation is made in order to grow vines with deeper roots.

Tasting notes

Color

Dark garnet with violet hues.

Aroma

Intense aroma of ripe fruit, forest and mineral notes.

Taste

Full bodied and well balanced; again loads of ripe fruit, slightly spicy with a mineral background.

Finish

Long and wild.

Parés Baltà Winery The Parés Baltà winery dates back to 1790, today still is a family owned and run winery producing high quality wines and cavas. Parés Baltà uses organic and biodynamic farming methods; no pesticides or fertilizers and no artificial irrigation is done. Sheep fertilize the soils and bees pollinate the vines during the blooming season. Biodynamic farming is a sustainable and organic method developed by Rudolph Steiner that studies the benefits between organisms and their environment. Combining the use of manures, compost, and following the astrological sowing and planting calendar. FiGee Fine Goods is the official importer in Switzerland of Gratavinum Spanish Wines.