

Josep Grau Viticultor

GRANIT MONTSANT - 2022

JOSEP GRAU
VITICULTOR
PRIORAT – MONTSANT

REGION: SPAIN - CATALUÑA



JOSEP GRAU VITICULTOR

Josep Grau returned to the land where he was born in 2003 to embark on a new journey. His wines are not influenced by trends, opinion leaders' tastes or fads. Instead, they strive to be authentic and deeply imbued with the essence: Grau is convinced that outstanding wines can be made with very little, avoiding artifice and respecting the natural language of the vineyard.

THE WINE

Vineyard Profile

Single vineyard in Marçà, D.O. Montsant, divided into three terraces facing the sea.

- Vineyard Area: 6.2 acres/2.5 ha
- Vine Age: 45 years
- Soil: Decomposed granite
- No use of chemicals or synthetic products in vineyard, following biodynamic and organic principles
- All manual vineyard management

Harvest Notes

- Hand harvested in September
- Very careful berry selection in vineyard and cellar
- Vinified at a restored 200 year old village house in Gratallops
- Destemmed, fermented in Austrian Stockinger 2000 liter oak foudres with some ripe stems
- Pressed and transferred back to foudres
- Aged 9 months

Winemaker's Notes

Aromas of young apricot and apple. White flowers and wild herbs on the palate. Strong minerality and a faithful reflection of the vineyard from which it comes. Lovely mouthfeel, subtle with a Mediterranean essence.

Technical Information

- 100% White Grenache
- Alcohol: 12.5%

REVIEWS

Granit Montsant – 2022

93 Points - [jamesuckling.com](https://www.jamesuckling.com), September, 2023

Pretty nose of apricots, lemons, chopped apples and fresh pears. Some jasmine and spicy white pepper notes. Vibrant and flavorful, with a medium to full body, fantastic freshness and a lengthy finish. Drink now.

92 Points - [Tim Atkin MW-timatkin.com](https://www.timatkin.com), February, 2024

50 year old Garnacha Blanca, fermented and aged in 2000L stockinger foudres. This is a step up from the Vespres with a delicate, endearing note of tarragon to complement the ripe stone and orchard fruits. Chalky textured and

with just the right amount of Garnacha “fat” on the palate. 2022 – 2030

92 Points - © Wine Advocate, May, 2024

The varietal Garnacha Blanca 2022 Granit keeps the waxy aromas of the grape and the mineral salinity of the soils that name the wine. The juice from the pressing of the full clusters fermented in a 2,000-liter oak foudre, where it matured for seven months. It has good ripeness, 13.6% alcohol and keeps a pH of 3.33 with five grams of acidity in this warmer year. It has volume and a juicy texture and finishes very tasty and long. This is a triumph over the conditions of the year. 8,023 bottles produced. It was bottled in April 2023. Drink: 2023–2028 —*Luis Gutiérrez*

GENERAL INFO

COUNTRY	Spain
REGION	Cataluña
APPELLATION	D.O. Montsant
PROPRIETORS	Josep Grau
FOUNDED	2003
WINEMAKER	Josep Grau
ANNUAL PRODUCTION	8,333 9L cases
FARMING (SUSTAINABLE, ORGANIC, BIODYNAMIC)	Organic, herbicide and pesticide free