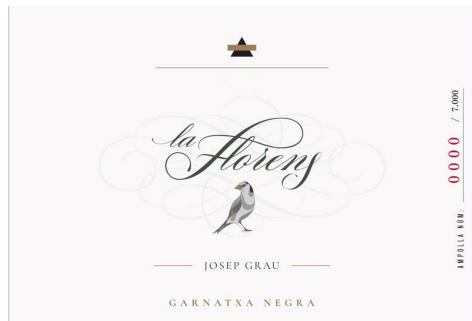


Josep Grau Viticultor

LA FLORENS MONTSANT - 2020

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 located in Marçà, D.O. Montsant.

- Altitude: 1100 feet/340 meters
- Soils: Clayey-calcareous, poor in organic matter
- Vine Age: over 80 years
- Vine Training System: Goblet/head-trained
- No use of chemicals or synthetic products in vineyard, following biodynamic and organic principles
- All manual vineyard management

Harvest Notes

- Hand harvested into 10kg crates in September
- Fermented and aged in 10 year old, 2500 liter Stockinger Austrian oak foudres using only indigenous yeasts
- Aged 14 months in foudre
- Settled in concrete tanks
- Aged 11 months in bottle before release

Winemaker's Notes

Named in tribute to Josep Grau's mother, Florentina, and the goldfinches she loved and kept throughout her marriage. The wine embodies her elegant, friendly and lovely character. It is silky with polished, vibrant acidity. Forest berries and a hint of nuts, leading to a velvety, long lasting finale.

Technical Information

- 100% Grenache
- Alcohol: 14%
- Total Acidity: 5.3 g/l
- pH: 3.42
- Residual Sugar: 0.6 g/l
- Total SO₂: 62 mg/l

REVIEWS

La Florens Montsant – 2020

93 Points - [jamesuckling.com](https://www.jamesuckling.com), September, 2022

Aromas of cherries, blackberries, light spices, walnuts, bark and wet earth. Medium-to full-bodied and a little tight, with firm tannins and a velvety texture. Plush and lingering dark fruit on the palate and a soft, chocolatey finish. Drink or hold.

94 Points - © Wine Advocate, September, 2022

The delicate and perfumed Garnacha 2020 La Florens comes from two old vineyards, one 110 years old at 250 meters in altitude and another one that was 75 years old at 350 meters in altitude, both head pruned and on limestone soils. It has a vibrant palate with very good freshness and acidity and fine, slightly chalky tannins. It finishes with tasty flavors, clean and supple, almost salty. It fermented with indigenous yeasts and matured in 2,500-liter foudres for 14 months and let to settle for some time in concrete. Lovely wine. 10,000 bottles produced. It was bottled in October 2021. 2022 – 2028

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