JOSEP GRAU
Cataluña, Spain

HISTORY
Josep Grau Viticultor is Josep Grau's major life project–a return to the land where he was born. Here, he has embarked on a new journey, finding a new energy that he had not experienced elsewhere, nor with other undertakings.

VINEYARDS
Grau currently oversees 64 acres (26 ha) of vineyards with various soil types at different locations in D.O.Q. Priorat and D.O. Montsant. Vine production varies, from 70+ year old vines that yield only 500 grams per vine, to 15- to 40-year-old vines that produce 1.5 kilos per vine. From pruning to the harvest, all the labor in the vineyards is done by hand. All vineyards are farmed using organic principles, and are herbicide and pesticide free. Varieties grown include Garnacha Blanca, Garnacha Tinta, Samsó, Cabernet Sauvignon, and Syrah.

WINEMAKING
One of the basic characteristics of wines from Josep Grau is that the wines are not corrected in the winery. The main objective is to take the fruit, along with all its natural characteristics, from the vine to the bottle.

The winery works with indigenous yeasts and minimum levels of sulfites to ensure the maximum protection of the wine. 90% of fermentation takes place in cement tanks, while the rest takes place in stainless steel and oak. The majority of the wine ages in 2,000 liter Austrian-German oak foudres, with a small percentage in 500-liter French oak barriques.

Appellations D.O.Q. Priorat, D.O. Montsant

Winemaker Josep Grau

Size of Property
64 acres (26 ha) planted to vine

Vine Age 15–70+ years

Varieties Cultiated
Garnacha Blanca, Garnacha Tinta, Samsó, Cabernet Sauvignon, and Syrah