



- **Country:** Spain
- **Region:** Catalunya
- **Subregion:** Priorat
- **Vintage:** 2015
- **Colour:** Red
- **Grape Variety:** Grenache/Garnacha, Carignan/Mazuelo, Cabernet Sauvignon
- **ABV:** 16%
- **Bottle Size:** 37.5cl
- **Closure:** Natural cork
- **Style:** Sweet and luscious
- **Vegetarian:** Yes (certified)
- **Vegan:** Yes (certified)
- **Organic:** Yes (certified)
- **Drink With:** The darkest of dark chocolate

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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GRATAVINUM DOLÇ D'EN PIQUÉ

<https://gerrardseel.co.uk/products/gratavinum-dolc-d-en-pique>

Gratavinum Dolç d'En Piqué has an intense, deep, ruby colour with purple hues. Great aromatic intensity and complexity on the nose, with rich, dried fruit aromas (prune, fig) balanced by a touch of toastiness from the oak. On the palate it is soft and velvety, intense flavours of dried fruits combine with vanilla and toasty notes from the barrels. Long, lingering and delightful on the finish.

The grapes were allowed to naturally overripen before they were harvested, and the sugars accrued during the heat of summer along with the concentration of flavours provided by the terroir allow Gratavinum to produce this excellent sweet red wine. The alcoholic fermentation was stopped to leave the residual sugars that provide the sweetness, smoothness and character to the wine, and the Gratavinum Dolç D'En Piqué was aged for 12 months in new 400 litre French oak barrels.

ABOUT THE GROWER

In 2003, Joan and Josep Cusiné, along with their wives Maria Elena Jiménez and Marta Casas (the winemakers at Parés Baltà), and winemaker Jordi Fernandez, started a new and exciting project in the Priorat region. That was the beginning of Gratavinum, the name of which is derived from Gratallops - the name of the village where the winery is located - and Vinum - which means wine in Latin - in homage to the Romans who introduced the cultivation of vines to this part of Spain many centuries ago.

Between Gratallops and Poboleda, hidden amongst the emblematic mountains of Priorat, are the vineyard terraces rich in Llicorella (a slate and quartz soil) where the old vines produce powerful, structured wines. Carinyena (Carignan) and Garnatxa (Grenache) are the indigenous grape varieties typical of the region, but Cabernet Sauvignon and Syrah are two newcomers that have adapted well to the harsh climate and to the poor soil. Undoubtedly, the nature of the Llicorela provides the wines with part of their magic, namely the distinctive mineral character of the wines of Priorat.

In accordance with their philosophy of always being respectful to the environment and to biodiversity, the Cusiné family cultivate all of their vineyards organically, without pesticides or herbicides. They do not irrigate their vines so that the roots penetrate the stony ground as deeply as possible, finding the rainwater retained in the soil and thereby withstanding periods of drought.