

Alvaro Palacios

Crafted from eight villages, this blend marries Grenache lift with Cariñena grip and discreet oak; freshness and mineral precision make it a graceful gateway to Priorat's grandeur.

Camins del Priorat 2024

Priorat, Spain



Region and Vineyards

Priorat's drama is written in **licorella**, the fractured, laminated slate that dominates these steep hills southwest of Barcelona. The 2022 Camins del Priorat is sourced across eight villages—Gratallops, Porrera, Torroja, Les Vilelles, Bellmunt, El Molar, El Lloar and Poboleda—capturing multiple altitudes (350-700 m) and expositions. The slate's low fertility and excellent drainage compel roots to plunge deep, concentrating flavour while preserving acidity. Mediterranean sunshine is moderated by sea influence and cooling evening breezes, sharpening the wine's line and fragrance.

Vines (15-47 years) are trained as bush vines and double cordon on precipitous terraces and costers. Yields are modest—around **25 hl/ha**—and irrigation is avoided to honour site expression. The resulting fruit shows purity and lift from Grenache, structure from Cariñena, and detailing from small Bordeaux and Rhône varieties, giving Camins its signature interplay of brightness, savour and slate-borne minerality.

Winemaking

Grapes were **100% destemmed** and softly crushed, then fermented with native yeasts in stainless steel, cement and large wooden vats. A gentle regime of cap-management (pigeage) encouraged fragrance over extraction, with a **~27-day maceration** enhancing colour and fine tannin without weight.

Malolactic took place in vat. Élevage was deliberately discreet—**4-6 months** in wooden vats and barrels (a minority new)—to frame fruit and terroir rather than imprint overt oak. The final blend in 2022 comprises **54% Garnacha, 11% Cariñena, 15% Cabernet Sauvignon, 10% Syrah, 6% Merlot and ~4% white varieties** (Garnacha Blanca, Pedro Ximénez, Picapoll Blanc). Analytical profile at bottling: **14.5% vol**, pH **3.55**, TA **5.02 g/L**.

Alcohol :14,50 %

Composition: 54% Grenache, 15% Cabernet Sauvignon, 11% Cariñena, 10% Syrah, 6% Merlot

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Álvaro Palacios
GRATALLOPS

Camins del Priorat 2024

Tasting Notes

- **Color**: Bright ruby-crimson with youthful violet flashes; limpid and energetic in the glass.
- **Aroma**: Red cherry, pomegranate and boysenberry intertwine with violet, marjoram and white pepper; a subtle hint of cocoa and graphite over cool slate.
- **Palate**: Medium-bodied, sleek and sapid. Silky red fruits ride on fine, chalk-slate tannins; a saline-mineral thread and pink-pepper lift carry through a long, tapering, stony finish.

Did you know?

Camins del Priorat was conceived by Álvaro Palacios as a **democratic** window into Priorat—an approachable blend from **eight villages**, made with native fruit and gentle élevage to spotlight place over power. Palacios, a member of Priorat's famed "Gang of Five," helped revive the region in the late 1980s and 1990s, championing old vines on **licorella** and site-transparent winemaking.

Wine Pairing Ideas

- **Charcoal-grilled lamb chops** with rosemary and lemon—herbal lift mirrors the wine's garrigue notes; juicy tannins engage the char.
- **Mushroom and sobrasada rice**—umami depth and paprika spice dovetail with slatey, savoury undertones.
- **Seared tuna with black olive tapenade**—the wine's red fruit and minerality complement meaty fish and briny accents.
- **Aged Manchego with quince paste**—nutty sweetness and firm texture echo Grenache's supple fruit and the wine's saline snap.

93 Wine Spectator

Wine Spectator (WS) : 93 Points (2024)

Warm mulberry, plum and lingonberry fruit flavors are fragrant with cinnamon and dried lavender and sage, plus sweet paprika, graphite, mineral and cocoa powder accents. The expressive profile is aligned with fine, chalky tannins and bright, palate-cleansing acidity. Stylish and appealing, with good length through the finish. Garnacha, Samsó, Cabernet Sauvignon and Syrah.

91

Robert Parker (RP) : 91 Points (2024)

The bottled 2024 Camins del Priorat is a regional blend produced with a slightly different blend each year, depending on the character of the year. In the less warm 2024, the blend was 40% Garnacha, 20% Cariñena, 20% Syrah (much higher in Syrah), 10% Cabernet Sauvignon, 5% Merlot (lower in the Bordeaux varieties), and the rest is a blend of Garnacha Blanca, Picapoll Blanc and Pedro Ximenez from 90 plots in nine villages from Priorat. The idea is to remove the French varieties in 2026. It fermented with part of full clusters and indigenous yeasts in stainless steel, oak and concrete, with 28 days of maceration, and matured in barriques and oak vats for eight months. It has a nose of ripe berry fruit, herbs and spices, with hints of honey and pollen.

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GRATALLOPS

Camins del Priorat 2024



James Suckling (JS) : 91 Points (2024)

Aromas of black olives and rich dark cherries with brambly and meaty undertones. Fruity and juicy, with a solid fruit core on the mid-palate, which is fleshy, medium-bodied and nicely chewy. A dark, solid, fruity wine.