

Gratallops Vi de Vila 2022

Priorat, Spain

Gratallops, the first of the new Spanish wines to be demarcated by its municipality, comes from a profound call: it is the will to rediscover the blend of sensations that the traditional Garnacha and Samsó viticulture produces at various sites located within the village.

We emphasize the impression of the location and we call the wine by its name, by the place where it comes from, recommencing the most authentic and true values.





Alcohol:14,50 %

Composition: 45% Grenache, 45% Carignan, 10% Cabernet Sauvignon







Gratallops Vi de Vila 2022



Robert Parker (RP): 96 Points (2021)

The blend of the 2021 Gratallops was higher in Cariñena than in the 2020 (25%), which resulted in a wine with a lower pH (3.37), the tendency that makes the 2021s more vibrant. They used some 40% full clusters for the fermentation (rather than adding the stems like in the past). The wine has acid berry freshness; and right now it's a bit difficult with the tannins and the acidity, but one more year of élevage should make it more polished. It should be long-lived and fresh. The expect some 17,300 bottles to be filled around April 2023.



James Suckling (JS): 95 Points (2021)

Precise nose with layers and layers of red berries, strawberries, blueberries, hibiscus, and minerals. Hint of moss, stems and white pepper, too. Beautifully knit and nimble with a precise, medium-bodied palate rounded by firm yet very silky, polished tannins. A refined, juicy finish with fine herbs that makes you crave a second glass. Really long.



Vinous (Antonio Galloni) (VN): 93 Points (2021)

The 2021 Gratallops Vi de Vila is Garnatxa, Carinyena and dashes of other grapes sourced from various vineyards in the town of Gratallops in Priorat. This purple-hued wine features aromas of pomegranate and sour cherry, defining an enticing profile with hints of herbs and undergrowth.



