

Vi de Vila GRATALLOPS  
Vi de Vila



Owner: Álvaro Palacios.  
Oenology: Álvaro Palacios / Oriol Castells.  
Viticulture: Álvaro Palacios / Roger Pallarès.  
Winery foundation: 1989.

Wine name: GRATALLOPS - Vi de Vila.  
Harvest: **2022.**  
Harvest classification: Good.  
Launch onto the market: Autumn 2024.

Grape source: Several parcels in property in Gratallops village:  
Coll de Falset, Guinarderes, Mas Pallarès, Vinyals, Torrent.  
Village: Gratallops.  
Surface of state: 19,6 Acres / 7,92 Hectares.  
Region: Priorat D.O.Q.  
Soils: Layered silica slate soil (llicorell) with variable orientations and silty texture.  
Palaeozoic Era, Carboniferous period; slate of metamorphic origin,  
which is the result of the transformation undergone by clayey rocks  
due to pressure and temperature.  
Orography: Steep terraced slopes.  
Orientation: North and East exposure.  
Vineyard height: From 300 to 430 m / From 984.2 to 1.410 feet.  
Climate: Mediterranean: mild, with a great influence from the sea.  
Rainfall: 12,9 inches / 328 mm.  
Average temperature: Min: -29.12°F (-1,6°C) Max: 102,2°F (39°C) Average: 61,2°F (16,2°C).

Grapes varieties (%): 80% Gamacha.  
19% Cariñena.  
1% White varieties: Gamacha blanca, Macabeo and PX.

Age of vines: From 24 to 80 years.  
Planting density of vines: Planting Pattern 1,5 x 0,9 m y 2,4 x 1,2 m / 59.05 x 35.4 In and 94.5 x 47.2 In.  
From 2.995 to 1.376 vines per Acre. / From 7.400 to 3.400 vines per Hectare.  
Viticulture: Based on the traditional viticultural of Priorat.  
Vineyard registered as ecological viticulture.  
Pruning style: Bush vines and Gobelet.  
Cultivation methods: Caterpillar tractor and tilled by "mules".  
Irrigation: No.  
Green harvesting: No.  
Production per Acre and Hectare: 49,89 Hl. per Acre. / 20,20 Hl. per Hectare.  
Harvesting: By hand, strict selection.





Date of harvest: From September 2th to October 11th, 2022.  
Destemming-crushing: Whole bunches and destemmed.  
Alcoholic fermentation: Wooden oak vat with regular cap punching (pigeage). Native yeast.  
Maceration: 31 days.  
Malolactic fermentation: Spontaneous fermentation in wooden barrels.  
Ageing: 14 months in fudres and bocoyes made of french oak.  
Fining: No.  
Cold stabilization: No.  
Filtering: No.

### **Analysis**

Alcohol: 14%.  
Total acidity: 4,5 g/l.  
pH: 3,55.  
Volatile acidity: 0,55 g/l.  
Total Dry Extract: 29,7 g/l.

### **Production**

75 cl: 19.617 Bottles.  
150 cl: 477 Magnums.  
300 cl: 36 Doble Magnums.

### **Storage**

To insure optimum development, this wine should be cellared  
at a maximum temperature of 54°F (12°C).  
Contains Sulphites.

### **Wine life**

Optimum drinking time after five years in bottle.  
High ageing potential.