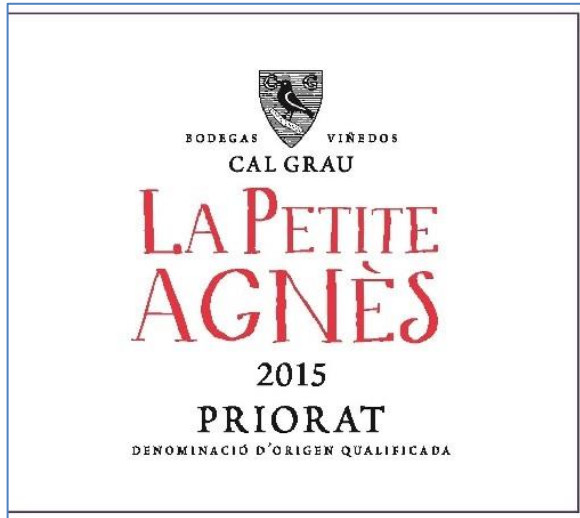


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## Cal Grau “La Petite Agnes” 2015



<b>Technical Data</b>	
Country	Spain
Region	Catalonia
Appellation	Priorat
Producer	Cal Grau
Founded	1986
Farming	Sustainable
Vineyard Age	30 years
Varietal(s)	Garnacha, Cariñena
Soil Type	Slate, Clay
Alcohol	14.5%
Residual Sugar	0.1%
Acidity (g/L)	6.3
pH	3.5
Fermentation	natural/stainless steel
Aging/Maturation	24 months in barriques (1/3 new)

### **Producer Description**

Anyone who has ever visited the Priorat would wonder why anyone would be crazy enough to attempt to grow grapes there given the crazy quilt topography of almost vertical canyons between randomly occurring hills and rock outcroppings. But, when you taste the amazing Garnacha and Carinena blends that are produced from the broken slate "licorella" terroir and have your taste buds filled with refreshing flavors and minerality, you will understand why wine is produced here. The Cal Grau vineyards also occupy a prime south facing site high in the hills just below the northern ridge which is the boundary between the Priorat and Monsant. Across the vineyard site are 26 parcels that are all vinified separately and then masterfully blended into the estate's wines.

### **Tasting Notes**

This wine is considered the "Crianza" of the estate although Cal Grau prefers to vinify and mature each of their wines according to what is best for each vintage instead of strict schedules. The blend of 50 percent Garnacha and 50 percent Carinena produces initial aromas of violets, dark plums, rich old roses, and cherries but there are also interesting hints of smoky minerals from the broken slate terrain. Flavors are of rich plums, blackberries, blueberries, and dark cherries along with hints of licorice and tobacco. The flavors are actually quite bold but perfectly complemented by the wine's refreshing minerality and firm tannins which flow smoothly across the palate. The medium mouthfeel is also perfectly balanced with very nice acidity.

### **Food Pairings**

Food pairings would include filet mignon, New York steak, rib eye steak, wild boar, lamb, beef stew, veal, sausages, Asian beef dishes, pork shoulder, grilled chicken, grilled vegetables, and vegetable stir fries.

Contact: Kevin Wenck, 415-373-8236, [kevin@wustwine.com](mailto:kevin@wustwine.com)  
880 Franklin Street #705 – San Francisco, CA 94102  
Permits – Import: CA-I-22187 / Wholesale: CA-P-23978