



ATAVUS VINES
GRATALLOPS -
PRIORAT

sustainable wines

IURA 2016

IURA comes from the name of our river, S-IURA-NA. The blue painting on the label depicts this river and the blue slate of Priorat. IURA is our statement of Priorat, a honest understanding of our landscape. A characterful wine with long aging potential that embraces elegance, body and persistency.



Oak-aged Red Wine DOQ Priorat

Varieties Red Grenache 50%, Cabernet Sauvignon 30%, Syrah 20%.

Origin Vineyards in our wine estate located in Gratallops, in the centre of the Priorat region. These vineyards grow on slopes in a valley bordering the Siurana River. The vines that produce the grapes for the IURA are twenty years on average. They grow in slate soil, locally known as *llicorella*, of very low organic matter. These vines are not very productive because in many points the bedrock is only 40 cm from the land surface, therefore only producing 400 to 800 grams of grapes per plant.

Viticulture Organic farming and biodynamic practices adapted to our estate and conditions. Hand harvest using boxes of only 10 kg capacity. Low intervention winemaking.

Tasting Note Intense cherry colour, high depth. Aromatically powerful, outstanding ripe black fruits such as blackberries backed by vanilla, orange peel and toffee scents. Smooth and elegant palate. Intense yet delicate in its mouth-filling dark fruit flavours like blackberries, wild berries and plums. Subtle back end of spice flavours such as cinnamon. An elegant full-bodied wine with firm-but-ripe tannins and a silk-like persistent finish.

Winemaking Separate winemaking process of each variety in French oak barrels and vats. Fermentation is started with a spontaneous pre-ferment agent respecting the region's native yeasts. Gentle vertical pressing. Ageing in the same barrels during fourteen months. Slight filtration before bottling. The bottled wine is finally stored for a minimum of fourteen months before being released. Wine with a long ageing potential. Very low intervention wine

Food pairing Grilled beef, game, spicy dishes and pasta prepared with sauces such as Bolognese. Blue and matured cheeses. Cured ham and cold meats. Suggested local dishes: red peppers stuffed with meat, candid hare or partridge in pickled sauce, roasted turkey, duck with orange confit or with red fruit sauce.

Serving temperature 15° - 16° **Production** 6,200 bottles

Technical Data Alcohol: 14.3% Vol. Residual Sugar: 0.8 g/l PH: 3.3