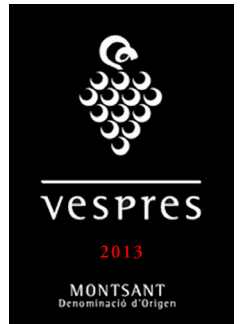


Our love of the land is the driving force behind everything we do, and our wine is the tool we use to connect people to the land through the senses. That is why we aim to create wines which reflect our vines, soils and climate... climatic conditions change continuously, and as a result no two grape harvests are the same. Our objective is to make excellent and, above all, authentic wines – wines which we get excited about.



JOSEP GRAU

DO MONTSANT

Josep Grau, winemaker/owner



Haven fallen in love with Grenache training as an enologist in France's Rhône Valley, Josep Grau returned to his remote native corner of Spain to create the diminutive but important Celler Dosterras in the early 2000s. Located in the quite traditional Priorat villages of Marçà, Capçanes, and Falset, the vines are planted to complex soils of llicorella, chalk and clay encouraging a subtle interplay between boldness and minerality. The property is jewel-laden in the form of Garnacha and Mazuelo (Carignan) vines ranging from an impressive 40 years up to an astounding 100 years of age.

Grau's early and continuing technological modernization and his focus on details in the vineyards and winery have produced immediate and spectacular results. Reflecting Grau's obsession with the purity of his vineyard, Vespres is the estate's finest blend of old-vine Grenache (80%) and Carignan. Together, maceration and fermentation take about 30 days. Although his wines can see up to 8–10 months in French oak casks, Grau plays close attention during *élevage* to minimize the potentially-masking oak influence on his wines.

L'EFECTE VOLADOR

Made from Garnacha, Samsó (Cariñena), Syrah, and a small amount of Cabernet Sauvignon, grown on llicorella (slate) and decomposed granite soils. Vines range 30 to 50 years-old, yielding a scant 1.25 kilos per vine. Aged is 50% light-toast French oak, and 50% in lined concrete. ***Great balance between freshness and intensity!*** *Josh Reynolds, Vinous on the 2014: **89 Points** "Vivid ruby-red. Aromas of dried cherry, smoked meat and white pepper, with a subtle touch of minerality emerging as the wine opens up. Juicy and taut, the palate displays bitter cherry and rhubarb flavors and a sweetening floral pastille nuance. Closes with good tangy cut, gentle tannic grip, and a lingering cherry pit note." – Josh Reynolds, Vinous*

VESPRES

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*Josh Reynolds, Vinous on the 2014: **89 Points** Brilliant red. Red berries, white pepper and a suggestion of musky underbrush on the nose. Silky and light on its feet, the wine reveals juicy raspberry and redcurrant flavors that spread out slowly on the back half. Made in a fresh, graceful style, without excess fat. Smooth and refreshingly tangy, with lingering spiciness and gentle tannins contributing shape and grip on the finish."*

Thank you for your time and for your interest in Connoisseur Wines.