

Costers del Gravet

Tasting note

Deep red ruby colour with blue-violet shade; mouth aromas of ripe cherry fruit, plums, blueberry; very fine spicy smoky toasty oak flavours; full bodied; soft but present tannins; wonderful fresh acidity; acidity/alcohol perfectly balanced ; fine viscous glycerin sweetness; long finish

Pairing

Game, beef, entrecote, BBQ, stew, cheeses, any food with toasty, smoky, wild flavors or lots of herbs

Grape varieties

60% Grenache
25% Cabernet Sauvignon
15% Samsó (Carignan)



Winemaking

Temperature controlled fermentation (27-29°C; natural yeast)
Maceration: 16-21 days; all varieties are vinified separately
Malo-lactic fermentation started in tank and finished in barrel
No fining
Not cold stabilized, light filtration
After blending aged for 3 months in tank before bottling

Aging

Aged for 12 months in new and two-year-old French oak barrels, light and medium toasted
No racking

Vineyards

Age of vines: 40-75 years old Grenache and Carignan, 15-25 years old Cabernet Sauvignon
Soil: clay, granite, several plots of slate
„Costers“ means slopes: these are north-east facing slopes and old granite terraces so vines get the early morning sunshine but are in the shade from 5pm on, resulting in cooler night temperature, high acidity, long ripening, late harvest, and much more pronounced polyphenol structure, particularly in ripe (but not hard) tannins. Harvest is delayed by two weeks compared to the „sunny“ opposite side of the valley
Altitude: 250-480m
Pruning: traditional bush vines; Cabernet Sauvignon on wire

Vintage

Manual
Harvest from mid-September until mid-October
Yield:
- 700g - 1400g per vine
- 30-45hl/ha

Producción total

20.000 bottles (75cl.) 200 bottles Magnum

Analysis

14,5% vol. Alcohol
4,90 g/l acidity (tartaric)
<1 g/l residual sugar

Awards and ratings

James Suckling tasting 2018:

- Costers del Gravet 2015 : 94p. A stunning nose with the whole spectrum of black fruit, from cassis through cherry to plum, but also delicate herbal notes. A rich and ripe red with polished tannins carrying the long finish. On the cusp of greatness. A blend of grenache, carignan and cabernet sauvignon. Drink or hold.

Guía Peñín 2019:

- Costers del Gravet 2016: 90p

Gilbert Gaillard 2018:

- Costers del Gravet - 2015: 89/100:

La Guía de vins de Catalunya 2018:

- Costers del Gravet 2015: 9.09p.

Guía Peñín 2018:

- Costers del Gravet 2015: 90p

Guía Proensa 2018:

- Costers del Gravet 2015: 91p. "Algo rústico en la boca pero sugestivo en los aromas"

Wine & Spirits Magazin, USA. August 2017:

- Costers del gravet 2014: 93 points

La Guía de vins de Catalunya 2017:

- Costers del Gravet 2013: 8,90p.

Guía Peñín 2017:

- Costers del Gravet 2014: 89 p.

Gilbert Gaillard 2016:

- Costers del Gravet 2014: Gold Medal

La Guía de vins de Catalunya 2016:

- Costers del Gravet 2012: 8,60p.

Guía Proensa 2016:

- Costers del Gravet 2013: 90 p.

Guía Peñín de los Vinos de España 2016

- Costers del Gravet 2013: 89p.

Concours Mondial de Bruxelles 2015, Jesolo (Italy).

- Costers del Gravet 2012: **Gold medal**

Wein - Plus, 19 February 2015

- Costers del Gravet 2012 : **88 WP** = Excellent

Selection Das Genussmagazin, Germany 2015

- Costers del Gravet 2012 : **3 Stars** = Silver, very good

“Guía Peñín de los Vinos de España 2015”

- Costers del Gravet 2012: **89p.**

Decanter Asia Wine Awards:

- **Costers del Gravet 2012 : Silver Medal.** El descriu com un vi de color vibrant, amb aromes de fruites negres i tocs de regalèssia. En boca elegant amb notes de baies i violeta al final. Amb un taní integrat, fàcil de beure.

Wine Up 2015:

- **Costers del Gravet 2011: 88.92p.** Rojo picota ribete carmín. En nariz buena fruta acompañada de los tostados, el cuero limpio, fondo animal y toque licoroso. En boca tanino que llena la boca, sensación de carnosidad, amable, balsámico y al final vuelve la fruta acompañada de pan tostado.

“The Wine Advocate”, Robert Parler, USA

- **Costers del Gravet 2011: 89** - Cabernet Sauvignon, Garnacha and Cariñena aged for one year in French oak barrels with aromas of leather, licorice, blackberries and hints of cloves and smoke, quite attractive, with a medium-bodied palate with good acidity and clean flavors. A powerful, yet drinkable wine to enjoy with meat stews or other winter dishes. Drink now-2017. \$22

Jancis Robinson "Purple Pages", 2014, by Ferran Centelles:

- Capçanes, **Costers del Gravet 2011** Montsant **17/20** Drink 2014-2017 *Cabernet Sauvignon, Garnatxa, Carinyena. From 25-40 years old vines planted in Capçanes and Guiamets. Harvest takes place in October. 12 months in French oak barrels. Retail price €12. Capçanes is a quality driven co-operative that dates back to 1933. Their wines flood restaurants in Catalunya and wine professionals feel really proud of them. The wine is modern in style, hedonistic, easy to enjoy, juicy and super pleasant. Quite straightforward in aroma with concentrated blueberry fruit. More voluminous and spectacular than long and complex. Lots of concentration, lots of fruit, lots of wine. Am I tasting Priorat?*

"Guía Proensa de los mejores vinos de España", 2014 Spain:

- **Costers del Gravet 2010, 91p:** Complejo y con casta. Le falta pegada pero no finura en

nariz, pero se expresa en un gran paso de boca, fresco, fluido, equilibrado, sabroso, amplio, largo.

"LA GUIA de vins de Catalunya", 2014:

- Costers del Gravet 2011, **9.10p**: Fresc/ Llaminer

"Guía Peñín de los vinos de España", 2014, Spain:

- Costers del Gravet 2011, **91p** *Vino Excelente* 50% Cabernet Sauvignon, 25% garnacha, 25% Cariñena. *Color cereza brillante. Aroma fruta madura, especias dulces, roble cremoso, mineral. Boca sabroso, frutoso, tostado, taninos maduros.*

"Restaurant Wine" newsletter, by Ronn Wiegand, USA 2013:

- Costers del Gravet 2010, **????+ EXCELLENT quality**: Quality single vineyard blends, using Spanish and French varieties. *Full bodied, round and complex in character; a wine with good depth of fruit (cassis, cherry jam, with overtones of olive, toast, and tobacco), and a lightly tannic, somewhat oaky finish. 50% Cabernet Sauvignon, 30% Garnacha, 20% Cariñena. Aged 14 months in French oak barrels, some new.*

"Peñín Guide, Top wines from Spain", Spain, 2013/2014:

- **Costers del Gravet 2010 92p** *Colour: deep cherry, purple rim. Nose: expressive, red berry notes, ripe fruit, balsamic herbs, sweet spices. Palate: good structure, good acidity, fine bitter notes, round tannins.*

"Guía Palacio de los mejores vinos Iberoamericanos" Spain, June 2013

- Costers del Gravet 2010, **91+p**

"Guía Peñín" de los vinos españoles 2013, Spain:

- **"Costers del Gravet 2010" 92p** Color cereza intenso, borde violáceo. Aroma expresivo, fruta roja, fruta madura, balsámico, especias dulces. Boca estructurado, buena acidez, fino amargor, taninos maduros.

"Decanter World Wine Awards" 2013, United Kingdom:

- **"Costers del Gravet 2010" Commended Medal**

"The Wine Advocate", Robert Parker, USA:

- "Costers del Gravet 2009": **91+p** *"...an inviting nose of wood smoke, mineral, exotic spices, black currant, and plum. In the glass the wine's density and structure are revealed along with loads of chewy, spicy black fruits, plenty of volume, impeccable balance, and a fruit-filled finish, quite an achievement..."*
- "Costers del Gravet 2006": **90p**
- "Costers del Gravet 2005": **89p**

- "Costers del Gravet' 2004": **91p**
- "Costers del Gravet' 2000": **91p** " *A remarkable value...medium to full-bodied, impressive and long...* "
- "Costers del Gravet' 1998": **89p** "...This is undoubtedly the most impressive offering I have ever tasted from Tarragona..."

"Wein- Plus" 2012, Germany:

- "Costers del Gravet' 2009" **88p** "*Preserved, predominantly dark berries and plums on the nose, light nutty notes and chocolate, delicate earthy notes. Clear, polished, juicy fruit on the palate, light herbaceous traces, some sugar candy and chocolate, fine, still youthful tannins, very elegant acidity, good persistence, earthy and mineral notes in the background, harmonious, still young, very good finish.*"

"Steven Tanzer, Josh Reynolds", International Wine Cellar, 19 Sept. 2012:

2010 Celler de Capçanes, Costers del Gravet, D.O. Montsant: (50% garnacha, 30% cabernet sauvignon and 20% samso, aged for 12 months in new and 2-year-old French oak): *Inky ruby. Redcurrant, licorice and spicy oak on the nose. Sappy, focused and pure, offering flavors of bitter cherry, dark chocolate and rhubarb. Finishes bright and energetic, with harmonious tannins and very good length. 91points*

"International Wine Cellar", Stephen Tanzer, USA:

- "Costers del Gravet 2005": **90p**
- "Costers del Gravet 2001": **89p**
- "Costers del Gravet' 2000": **89p**
- "Costers del Gravet' 98": **90 points** " *... a terrific value! ...* "

Wine Magazine "Perswijn", Netherlands:

- "Costers del Gravet' 05": **4,5/5cups**
- "Costers del Gravet' 03": **16/20 p**

Mondial du vin, Bruxelles", Belgium

- "Costers del Gravet 2002": **Gold medal**

Wine Guide "Guia Jose Penin 2005", Spain:

- "Costers del Gravet' 01": **94 p**

Wine Guide "Andres Proensa 2004", Spain:

- " Costers del Gravet 2001": **91P**

"Wine Spectator", Nov 2004:

- "Costers del Gravet' 01: **90 p**

“Fahrenkamp-Die Weine Spaniens 2004”, 2004:

- *“... Capçanes hat sich den vergangenen Jahren zu einer der qualitativ führenden Cooperativen in Spanien entwickelt. ...Mit seinem sortenreinen Garnacha Cabrada ist die Bodega das Flugschiff der Region Montsant... ”* “Costers del Gravet´01”: **90 P**

“Vinum”, Germany, Juli 2004:

- “Costers del Gravet´01”: **15/16 p**

“Eichelmann - Mondo-Weine der Welt”, März 2004:

- *“... die 2001er Spitzenweine von Capçanes... zeigten eindrucksvoll – obwohl immernoch enorm jugendlich – ihre Klasse ... ”* “Costers del Gravet´01”: **90**

“Decanter – Top wines 2003”, /England, October 2003:

- Best Buys: Highly recommended: “Costers del Gravet 2000”:**4**** stars**

“Decanter”, Webside Sept.2002:

- Costers del Gravet 2000: **Five***** Stars:** *“Very rich ripe aromas on the nose, full of flavours with creamy oak. Soft creamy palate with ripe tannin, rich black fruit characters with creamy oak on the finish. Drinking well now and will improve for the next 3 to 5 years.”*

“Mondo-Weine der Welt”, Germany, Mai/Juni 2002:

- “Costers del Gravet´00”: **89-90 P** *“... reife, würzige Frucht enorm eindringlich im Bouquet; kompakt und füllig, reife süsse Frucht, Schokolade”*

“Unfiltered – VinVino Life”, Mai 2002:

- “Costers del Gravet´2000”: **88 P**

Wein-Magazin “Weinwelt”, Germany, Okt./Nov.2001:

- *“Katalanische Träume – ... der Top-Cru Cabrada gehört zur absoluten Spitze in Spanien... Auch Costers del Gravet und Lasendal sind schön zu trinken”*

“Mondo-Weine der Welt”, Germany, Sept./Okt.2001:

- “Costers del Gravet´99”: **90 P** *“Auch die neuen Weine von Capçanes erinnern sehr an Priorato – kraftvolle, eigenständige Weine, mit viel Charakter”*

“Der Feinschmecker -WEINGOURMET”, Germany, 4/2001:

- *“Winterliche Wein-Tipps: Besonders gut und preiswürdig!Costers del Gravet´99!”*

“Mondo-Weine der Welt”, Germany, April/2000”:

- “Costers del Gravet’98”: **92 P**

“**Vinum**” **Spanien explodiert**, November 2000”:

- “Höchstbewertetes Weingut aus der D.O.Tarragona: Costers del Gravet 16/20P