

Braó 2013 D.O. Montsant



BRAÓ ORIGIN. The philosophy to create this wine is based on the beautiful wisdom of the ancient vineyards of native varieties and also the tradition of the ancient vinegrowers . This wine is the result of a romantic selection of old vineyards of 60–80 year old which produce really low yield . This scarce fruit is full of expressivity and singularity .

This wine is a tribute to these ancient vineyards. It is thanks to their work and suffering that is possible the creation of superb wines like Braó .

Braó was a word very used in the past in the countryside areas and means “valour , courage , strength” . This is what I feel from these vineyards when I see them after 70 or 80 years they are still there, fighting against everything to offer their scarce but unique fruit .

VINEYARD. Wine made from 60–80 year old vineyards of Garnatxa and Sams (Carinyen) from 3 different states of Marçà , Capçanes Serra d’Almos , El Masroig, Cornudella de

Montsant and Siurana located close to the beautiful Montsant mountain.

The altitude of the vineyards is from 300 to 700 metres.

There is harsh and barren stony sandy with clay soils and also with rolling stones. The wine is the result of 45 % Garnatxa which gives fragrance, fruitiness and complexity to the wine and 55 % Samsó (Carinyena) which gives colour, body and some ripe red fruit flavours.

WINE MAKING. Harvesting the grape when it is fully ripe and have achieved the complete tannin ripeness. Harvest by hand picking the grape up in 20 kg. cases. Selection by hand in the vineyard and during unloading to the destemming machine in the cellar. Then 15 days of maceration with the skin with several "pigeage" every day. Pressing using a small vertical wooden pressing machine. After pressing the wine is racked with its lees to the barrels which are in the underground old tanks to start the malolactic fermentation. Aged during 13 months in new and 1 year old low toasted French oak barrels. No fining neither filtering to keep the natural expressivity of the wine.

IDENTITY. Natural label where there is a drawing which can be the shape of the old vines or the crystals of the minerality of the wine... depending on the acoustic feeling of oneself.

TASTING NOTES.

Complexity and elegance. It has a generous bouquet of mineral, chalky aromas and hints of balsamic notes. The palate is rich, deep, with succulent red currant and wild strawberry fruit. The tannins are rounded and sensual with a confit-like finish that is irresistible. Superb long after taste.

Stephan Tanzer's tasting note:

Bright ruby. Candied cherry, licorice and lavender aromas are lifted by smoky mineral notes. The lively, focused palate offers juicy dark berry and bitter cherry flavors with a hint of spicecake. Shows a distinctly nervy personality now, but it surely isn't lacking for depth. Finishes silky, spicy and taut, with supple, harmonious tannins. Reportedly made from 60-year-old vines and aged for 13 months in used French oak barrels.

AWARDS.

Braó 2005 :

94 / 100 points wine advocate (Robert Parker, February 2007).

91 / 100 points Wine Spectator (January 2008).

91 / 100 points Stephen Tanzer's International Wine Cellar (August 2008).

Braó 2006 :

92 / 100 points Wine Advocate (Robert Parker, March 2008).

91 / 100 points Stephen Tanzer's International Wine Cellar (August 2008).

Braó 2007 :

92 / 100 points Peñín guide 2010 .
91 / 100 points Wine Advocate
(Robert Parker) , July 2009 .
91 / 100 points Stephen Tanzer's
International Wine Cellar
(August 2009) .

Braó 2009 :

93 / 100 points Wine Advocate 2011 -
Robert Parker .
93 / 100 points Peñín guide 2012 .
93 / 100 points Stephan Tanzer's .
93 / 100 points Peñín guide 2013 .
93 / 100 points "Guía ABC Vino 2013 " .

Braó 2010 :

92 / 100 points Peñín guide 2013 .
7,75 / 10 points Gourmets guide 2013 .
91 / 100 points Stephen Tanzer's
International Wine Cellar , 2012 .
Gold Medal in the Berliner Wein Trophy
Febraury 2013 .

Braó 2011 :

93 / 100 points Peñín guide 2015 .
93 / 100 points Peñín guide 2014 .
92 / 100 points Stephen Tanzer's
International Wine Cellar , 2013 .
90/ 100 points Guía Proensa 2014 .
86 / 100 points Guía Gourmets 2014.
18 / 20 points by Jancis Robinson 2014.
91/100 points Robert Parker 2014.
Or medal Girovi 2014.
9,53 / 10 points Wine guide of
Catalonia 2016.

Braó 2012 :

92 / 100 points Stephen Tanzer's
International Wine Cellar , 2014 .
91 / 100 points Peñín guide 2015 .
92/100 points Guia Gourmets 2015.
92 / 100 points Wine Advocate 2015
(Robert Parker) .
91 / 100 points Peñín guide 2016.

Braó 2013 :

93 / 100 points Peñín guide 2016.
9,60 / 10 points Wine guide of
Catalonia 2016.
91 / 100 points Stephan Tanzer's
International Wine Cellar – USA, 2016.