



VINS GRAU S.L

Vins Grau is a small family business located in Pla de Bages, specifically in Maians township, just next to the old Maians Vell Castle, a Romanesque building, built in 924. Pla de Bages is a



privilege region, surrounded with some altiplanicies of Sant Llorenç del Munt i l'Òbac, Moianès and Montserrat mountain ranges declared natural park; Rubió, Castelltallat and Garrigues mountain ranges too. Moreover, this Catalan zone has a big tradition in producing wines since XIX century, when it became one of the principal economic activities. Nevertheless, at the end of XIX century phylloxera plague became to a big and global crisis. At the end of the twentieth economic wine activity made up again.

We have to go back to 1885 when Grau's family began to cultivate their own vineyards and work in wine world, being in 1966 when Jaume Grau Grau (the founder) built the first wine cellar where they bottled first bottles. Since then, they didn't work only with vineyards, the business grew and in 1996 received the greatest recognition, that is became a member of Designation of Origin Pla de Bages. It is a symbol of a good work thanks to the constant effort and the passion to get the best of every harvest and every wine. And now the fifth generation (our oenologist) is producing the wines with a traditional and highly personalized dedication, especially in the first step of the elaboration, that is de vineyard.

Bages region has an ideal condition for wine cultivation. It has an exceptional climate, limited rain, strong thermal oscillation and the vineyards surrounded of a lot of pines and oaks, thyme and rosemary that makes his wines have a special peculiarity and a big identity, and this can be seen with local varieties like white Picapoll, a native grape that it has become a Bages symbol since it's the only zone of Spain that cultivate it.



Vins Grau, has own vineyards (20 hectares in 2012) located in 600 meters approximately (between two regions, Anoia and Bages). So, its wines have different expressions from the land and the people who works on it. This type of land and climate make a very fresh wines with a good concentration. White Picapoll is a fruity and a fresh wine with a perfect texture and personality; it has a small oval grains grapes, ripened in the second half of September. Another varieties cultivated in their vineyards in whites are: Macabeo,



perellada, chardonnay and white sauvignon; and red wines tempranillo, garnatxa, merlot, cabernet sauvignon, cabernet franc and syrah.

When the quality wine is made, the whites and roses are bottled with the greatest care, and reds are reserved for ageing oak casks in the silence of the cellar, being their main characteristic the traditional personalized dedication with the vineyards that after it become the quality in their wines.

Apart from this, last year (2013) Vins Grau has won two gold medals and one silver medal in the 20th Edition of Concourse Mondial de Bruxelles, a contest reveals the latest trends of wine world.

The medals have been for three wines of high quality brand of our cellar called Jaume Grau, Designation of Origin of Pla de Bages. Gold medals have been for Grats Crianza 2009 and Special Selection 2011, and silver medal for Sensvs Criança 2007.

This is the third time that Vins Grau is awarded in the Concours Mondial Bruxelles. In 2005 won a gold medal for Grats Crianza and a silver medal in 2010 for red Special Selection.





Vins Grau Oenologist



Jordi Casanovas Grau is the fifth generation of the winery.

Graduated in Superior Studies of Wines and Enology in Vilafranca del Penedès (Barcelona, Spain) and during this studies and to complete it he made and additional and academic training collaborating with a wineries from Italy, France and Switzerland.

When he finished it he started his wine career in the family winery Vins Grau, from 1993 until now. He has been the person in charge of the process of wines. He takes the control of vineyard and the whole process of wine until bottling.

His professionalism has been recognized several times in our high quality wines, wining silver and gold medals in Concours Mondial of Brusseles in 2009, 2010 and the last year 2013. Moreover, the quality of the wines has been recognized in nacional awards with a gold medal in PremisVinari2013 for the best Merlot Rose Wine of Catalonia.



PRODUCTS

D.O. Pla de Bages

JAUME GRAU GRAU : High quality brand, with two whites (AVRVM and PICAPOLL, one rosé (MERLOT) and 3 special aged wines (SELECCIO, GRATVS and SENSVS)



JAUME GRAU GRAU CENT·KAT: One white Picapoll. One red Red young wine made with Sumoll, Tempranillo and Merlot. Two perfect wines for summer, little bit sweet with small natural bubbles.





D. O CATALONIA

CLOS DEL RECÓ: Three young wines. On white, one rose and one red made with Tempranillo and Merlot grapes.



SANGRIA :

Refreshing sweet drink made from red Tempranillo grape and extracts of natural Mediterranean fruits juices and citric aromas of orange, lemon and tropical fruits.





CAVA: Our best cava Selection made with traditional Method of cava. One Brut and Brut Nature with Macabeo, Xarelo and Parellada (typical cava blend), and one Brut Rosé, fresh, fruity made with Pinot Noir.



SPECIAL SPARKLING WINES

BlueBird: Our special and high quality cava Reserva (Macabeo, Xarelo and Parellada). Unique and exclusive with a perfect blue crystal tone.

Orange Pit-Roig: Cava Reserva (Macabeo, Xarelo and Parellada). Unique and special with a fantastic orange scence.

