

acústic

CELLER

Braó 2017
D.O. Montsant



BRAÓ
Vinyes velles de molt valor i coratge de més de 60 anys d'edat de carinyena i garnatxa negra. Envellit en barriques de roure francès durant 12 mesos.
Vinyas viejas de mucho valor, coraje y bravura de más de 60 años de edad de carinyena y garnatxa negra. Envejecido en barricas de roble francés durante 12 meses.
More than 60-year-old brave vineyards of Carinyena and Red Grenache. Aged in French oak barrels for 12 months.

 
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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 winegrowers. This wine is the result of a romantic selection of old vineyards of 60-80 year old that 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 Carinyena 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 10% Garnatxa that gives fragrance, fruitiness and complexity to the wine and 90% Carinyena that 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 12 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 cristalls 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.

ORGANIC WINE.

AWARDS.

Braó 2017: (Organic Wine)
95/100 points Guía de Vinos Gourmets 2020
93/100 points Guía Peñín 2022
93/100 points Peñín Guide 2021
92/100 points Peñín Guide 2020
Silver Medal “SAKURA” Japan Women’s Wine Awards 2021

Braó 2016: (In Conversion to Organic)
98/100 points Guía de vinos y Aceites 2020
94/100 points Guía de Vinos Gourmets 2019
93/100 points Guia Intervinos 2020
94/100 points Guía Intervinos 2021
94/100 points Peñín Guide 2021
93/100 points Peñín Guide 2019
93/100 points Peñín Guide 2020
94.85/100 points Wine Up! 2019

94+ points Gold Tast Wine Up! 2020 (94.23/100) 31 top 100
93,77/100 points Wine Up! 2021
92/100 points Guía Vivir el Vino 2021
92/100 points Guía de Vinos ABC 2021 – Juan Fernández-Cuesta
92/100 points in Vinous (USA) by Josh Reynolds.
92/100 points Wine Spectator Magazine (USA) 2021
91/100 points Gilbert & Gaillard 2021, gold medal.
91/100 points James Suckling tasting 2019
9,64/10 points La Guia de Vins de Catalunya 2020
9,59/10 points La Guia de Vins de Catalunya 2021

Braó 2015:

92/100 points Peñín Guide 2019
92/100 points Peñín Guide 2020
94/100 points Guía de Vinos Gourmets 2018
91/100 points Gold Taste Wine Up! 2018
92/100 points Wine Spectator 2018
93/100 points Guía Intervinos 2019
91/100 points Gilbert & Gaillard 2018
91/100 Blindtasted 2018 by Andreas Larsson
9,54/10 points Guia de Vins de Catalunya 2018.
9.57/10 points Guia de Vins de Catalunya 2019.
Bronze Medal Giroví 2018
“Racimo Gran Oro” in Amavi 2018
91/100 points James Suckling tasting 2018

Braó 2014:

91/100 points Peñín Guide 2019
91/100 points Peñín Guide 2018
90/100 points Peñín Guide 2017
90/100 points Robert Parker 2016
Diploma Gold Taste 91+ Wine Up Club 2017 (91.85 / 100 points.)
90/100 points by Andreas Larsson
Gold Medal 90+ Gilbert&Gaillard 2017
91/100 points Peñín Guide 2018.
91/100 points Wine Spectator 2018.
92/100 points Guía Intervinos 2018.
90/100 points by Andreas Larsson.
9,54/10 points Guia de Vins de Catalunya 2018.

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.

Gold Medal Gilbert&Gaillard 2016.

93/100 points Wine Advocate 2016 (Robert Parker)

93/100 points of the Wine Spectator of October 2016

93/100 points Peñín Guide 2017.

92/100 points Frech Wine Guide "Gilbert&Gaillard". October 2016.

92/100 points Robert Parker 2016

94/100 points Intervinos Guide 2017

94/100 puntos Gourmets Wines Guide 2017

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 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 Giroví 2014.

9,53/10 points Wine guide of Catalonia 2016.

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 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 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 2006:

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

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

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).