



TRIALTO

Vins de terroir, d'époque et d'humanité

GRATAVINUM

Silvestris 2016



91 POINTS

Gratavinum Silvestris is a 'natural' wine in the sense that it is made the way wine was elaborated thousands of years ago using only fermented grape juice with the grape's natural or wild yeasts and without any other additives. The fruit is grown in organic vineyards that have never received any chemical fertilizers or pesticides. The grape blend is 85/15 garnacha and cabernet sauvignon grown over llicorella (slate) soils. Its fermented in stainless steel and aged in 400L new French oak barrels. Look for an intense black colour. The color is opaque. The attack is fresh and vibrant with pure red and black fruit with a savoury, mineral undercurrent.



À propos de Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review website www.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.

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