



Tosalet



TOSALET



Vinyes Velles

2013 / D.O.Q PRIORAT / SPAIN

Appellation:	D.O.Q Priorat
Grape Variety:	50% Garnacha / 30% Carignan / 20% Cabernet Sauvignon
Age of Vines:	+45 years old
Vineyards:	Gratallops, Poerea, Toroja
Yield:	< 20 hl/ha
Ageing:	Stainless steel
Oak Profile:	None
Bottling Date:	March 2014
Production:	6700 Cases of 9 L



WINEMAKING

The grapes were handpicked at the optimum stage of ripeness during the first 15 days October from old low yielding bush vines. Grapes selected on selection table before being gently de-stemmed and transferred by conveyor belt into stainless steel tanks of 20.000 kilos. Temperature controlled fermentation at 26-28°C with daily manual pump over for 21 days. Pressed and racked into stainless steel tanks where the wine underwent malolactic fermentation. Clarified and filtered before bottling.

TASTING NOTES

Clear deep dark purple colour. Pure and very intense aromas reminiscent of red berry fruit such as cranberries, red cherries and raspberries combined with mineral notes of flint, and hints of eucalyptus. The palate is dry, full bodied with rich concentrated juicy fruit, firm but ripe tannins and a refreshing acidity making this a great food wine that will age very well for 4-6 years.

AWARDS

Gold Mundus Vini Summer Tasting

Silver Baco Competition Competition for young wines

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
15%	1,78 GR/L	5,3 GR./L	0,67 GR./L	3,48



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