

producer **Lo Tros**



vineyard

size of vineyard: 6 hectares in 4 pieces.
soil: brown slate.
vineyard management: Bush vines
main variety: Garnatxa and Carinyena

location

village: El Molar
web-site: www.vinergia.com

denominación de origen

d.o.q. Priorat



The village of El Molar



Roger Grifoll, winemaker



The slate soils of the Priorat

Lo Tros 2013

technical data:

type of wine	Dry red wine
vintage	2013 A cold winter led to a rainy spring, followed by an unusually cool and cloudy summer, cooler than usual. Towards the end of the growing season the weather warmed up, being sunny, bright and dry through to the harvest.
harvest	Mid September.
wine-making	Fermented at temperatures below 28°C for 12 days.
ageing	Aged in used French oak for 9 months
blend	60% Carinyena, 40% Garnatxa
analysis	Alcohol: 14,5% Acidity: 5.0g/l Volatile acidity: 0,51g/l Residual sugars: 0.23g/l pH: 3.6
date of bottling	January 2015.
total production	5,000 bottles of 75 cl
tasting note	Cherry red in colour, the wine opens up with scents of blackberries and morello cherries with hints of mediterranean forest herbs (bayleaf, thyme) and a touch of violets. The palate is full and rich, mouth-filling with extremely smooth tannins with a background texture of chocolate, but enough acidity to keep it juicy.

logistical data

closure	Cork
cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	(bottle): 8437010491542
DUN - 14 code	(case): 28437010491546

