

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/?page_id=472

denominación de origen

d.o.q. Priorat



The village of El Molar



Roger Grifoll, winemaker



The slate soils of the Priorat

Lo Tros 2014

technical data:

type of wine Dry red wine
vintage 2014

This year saw an excellent growing season, with warm, but not overly hot temperatures in July and August. Light rains fell in early September which helped prepare the grapes for a perfect ripening.

harvest Late 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: 14,65%
Acidity: 5.5g/l
Volatile acidity: 0,55g/l
Residual sugars: 0.4g/l
pH: 3.55

date of bottling January 2016.

total production 6,300 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

