



**VINERGIA**  
SPANISH WINES  
BARCELONA

wine

lo tros



#### vineyard

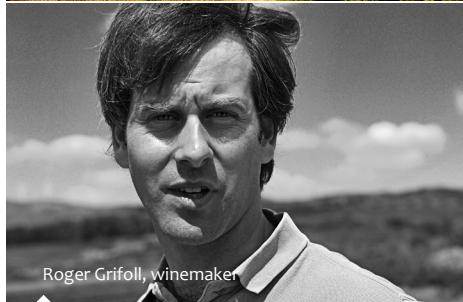
size of vineyard: 6 hectares in 4 pieces.  
soil: brown slate.  
vineyard management: Bush vines  
main variety: Garnatxa and Carinyena

#### location

denomination of origin: D.O. Q. Priorat  
village: El Molar  
winemaker: Roger Grifoll



The village of El Molar



Roger Grifoll, winemaker



The slate soils of the Priorat



### Lo Tros 2015

#### technical data:

type of wine Dry red wine  
vintage 2015

A surprisingly mild winter was broken by heavy snow in February. Little water was seen from then until June, when a hailstorm fell fortunately doing little damage. This was followed by a torrid July, and more showers in early September and a fine period of cool bright weather to give excellent ripening

harvest Late September to 15 October.

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%  
Acidity: 4.4g/l  
Volatile acidity: 0.59g/l  
Residual sugars: 0.3g/l  
pH: 3.5

date of bottling April 2017.

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

Cases of 6 bottles; total weight 7,5kg

pallets 60 cases per pallet

EAN - 13 code (bottle): 8437010491542

DUN - 14 code (case): 28437010491546