

Tossudes

2016

Red wine
DO Catalunya



Varieties

Grenache (50%)
Cabernet Sauvignon (30%)
Monastrell (20%)



TERROIR

Weather and features of the vintage

Climate is Mediterranean Continental, with cold dry winters and hot summers tempered by "la marinada", the wind blowing from the sea in the evening, helping cool nights down, particularly during the ripening season. Rainfall mainly concentrates in autumn and spring, reaching approximately 350 to 450 mm per year.

The 2016 vintage had the usual cold winter. While there was scant accumulated rainfall at the end of winter – 25% lower than the 10-year average – there was an abundance of rain in the spring, and well distributed. The summer months, however, were exceptionally dry, which reduced the yield, especially in the less fertile plantations. Temperatures were moderate, close to the average of recent years. These weather conditions gave rise to exceptionally healthy, well-ripened fruit. Harvesting began on 30th August and finished on 19 October.

Original land plots and varieties

Vallbona de les Monges and Tarragona plots. Garnatxa Negra, Monastrell and Cabernet Sauvignon.

THE WINE

Production

Harvested by hand into small 10-12 kilo (22-26 lb) crates. If necessary, grapes go through an on-table-sorting process to take out raisins and rotten bits of fruit. The grape varieties are fermented mainly in tanks, with the grape skins periodically punched down and then pumped at the end of the fermentation. We place some varieties separately in small tanks and work on them manually to understand each individual grape variety we have. During the blending we decide what proportion of each variety to use to produce Tossudes.

Analysis

- Alcohol content: 13,5%
- Total acidity: 3,9 g/l (sulphuric acid)
- Volatile acidity: 0,34 g/l
- Residual sugar: 0,19 g/l (glucose & fructose)
- Total sulphur: 65 mg/l

Tasting notes and food pairings

A moderate ruby colour with purple undertones. Remarkable ripe fruit aromas combined with light spicy notes. On the palate, this is a fresh mild wine with sweet elegant tannins and a pleasant finish full of flavour.

Pairs well with soft, creamy cheeses, grilled meats and pork stuffed with prunes or plums.



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