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**RED WINE**  
**2017**  
**DO Catalunya**

**Varieties**

Grenache (45%), Monastrell (30%), Syrah (20%), Ull de llebre (5%)

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# tossudes

A wine that emerges from obstinate vintages, with obstinate hopes like the hands that work it. Obstinate like the vines that resist in our dry land. Obstinate like the eagerness that drives us to make a project such as ours feasible.

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## 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 se in the evening, helping cool nights down, particularly during the ripening season. Rainfall (350-450mm per year) mainly concentrates in autumn and spring. The 2017 winter was no colder than average, while accumulated rainfall came in slightly above what has been common in recent years. We had an unusual snowfall in late March and significant frost at the end of April which greatly limited production. These weather conditions quickly produced ripe fruit and forced us to bring the harvest forward. Harvesting began on 18 August and finished on 12 October.

### Original land plots

Vallbona de les Monges and Tarragona plots.

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## 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: 3,8 g/l (Sulphuric acid)
  - Volatile acidity: 0,63 g/l
  - Residual sugar: 1,0 g/l (glucose+fructose)
  - Total sulphur: 14 mg/l
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## TASTING NOTES

Fresh, with a frank aroma of medium intensity. In the nose, notes of red fruit appear (cherry and raspberry), with a touch of sweet flower, aniseed and spices. Pleasant and elegant on the palate, with a full and very fine tannin, good acidity and a highly refreshing mouthfeel, with a return of the fresh red fruit and spices.

Goes well with white meat, pasta and risotto. Try alongside a variety of cold canapés or a vegetable-topped coca bread.

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