

RED WINE
2018
DO Catalunya

Varieties

Monastrell 30%
Cabernet Sauvignon 30%
Grenache 15%
Trepat 15%
Tempranillo 10%



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.

TERROIR

Weather and features of the vintage

The 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 2018 winter was characterised by heavy rains: 625 mm in total. This forced us to care regularly for the vine to ensure quality. The temperatures and good weather during the harvest let us get the crop in under optimal conditions and at balanced state of ripening. Harvest began on 5 September and ended on 17 October.

Original land plots

Vallbona de les Monges and Tarragona plots.

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: 14%
- Total acidity: 3,5 g/l (Sulphuric acid)
- Volatile acidity: 0,54 g/l
- Residual sugar: 0,6 g/l (glucose+fructose)
- Total sulphur: 40 mg/l

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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