

# TOSSUDES

*In L'Olivera we are "Tossudes" (stubborn), like the vineyards that resist in our dry lands. This wine emerges from obstinate vintages, with obstinate hopes like the hands that work it. Obstinate like the eagerness that drives us to make a project such as ours feasible. From this stubborn personality was born the first red wine from L'Olivera, young and agile and, at the same time, mature and complex.*

## RED WINE

2020

DO Catalunya

### Varieties

Monastrell (30%), Cariñena (25%), Grenache (20%), Tempranillo (10%), Trepat (10%) and Cabernet Sauvignon (5%)



**L'Olivera**  
CULTURA DE MARGES

## TERROIR

### Climate

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft evening breeze blowing in from the sea that cools the night, particularly during the ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

### Original land plots

Vineyards from different municipalities in the Corb River Valley subzone of the Costers del Segre DO and family-run plots from around Bonretorn, on the southern side of the Prades mountain range in Tarragona.

### Soil

Chalky clay soil with variable levels of stoniness and depth.

### Characteristics of the 2020 vintage

The 2020 vintage will be remembered for two reasons: the Covid19 pandemic and an exceptionally high rainfall (30-40% above average) during spring and summer, which brings us high plant growth and higher pressure of fungal diseases (mildew) that affected negatively the grape production. A hot summer and good climatic conditions during the harvest result in medium-high ripening and high fruit quality.

## THE WINE

### Viticulture and wine processing

Certified organic dry land farming. Hand-picked into small crates of 10-12 kg; if necessary the grapes go through an on-table sorting process. The varieties are fermented in pigeage vats with periodic punch-down of the skins, which we combine with the odd open pump-over at the end of fermentation. We place the varieties separately in vats that we work on manually and at a controlled temperature to obtain mild extractions.

### Analysis

Alcohol content: 14 %  
Total acidity: 3,51 g/l (sulphuric acid)  
Volatile acidity: 0,38 g/l  
Residual sugar: <0,5 g/l (glucose+fructose)  
Total sulphur: 47 mg/l

### Tastint notes

Fresh, with an intense aroma where the floral notes (violet) and fresh black fruit stand out. Also presence of vegetable notes, such as pine leaf and balsamic. In the mouth, the aromatic herbs and a spicy point stand out on an undergrowth background, in an agile, fresh and fruity wine.

Tossudes goes well with rice dishes, pasta and mushroom dishes. It also goes perfectly with grilled meat and vegetables.

### Awards

**Peñín Guide:**  
2022: 87 points (2019 vintage)

**Guia de Vins de Catalunya:**  
2021: 7,79 points (2018 vintage)  
2019: 9,2 points (2016 vintage)  
2018: 9,4 points (2015 vintage)

**International Wine Awards 2019:**  
Silver medal (2017 vintage)