

# Tossudes

**2015**  
Red wine  
DO Catalunya



## Varieties

Garnatxa Negra (40%)  
Syrah (33%)  
Cabernet Sauvignon (17%)  
Monastrell (10%)



## 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.

The 2015 vintage had the usual cold winter with snow towards the end of February, which made up for the very low levels of rainfall registered for the whole year (298mm). The summer was hot. These factors led to an early harvesting –it started on August 26th and lasted until October 5th– of very ripe fruit with potentially high alcohol content. Water scarcity significantly reduced the harvest volume too.

### Original land plots

Vallbona de les Monges and Tarragona plots. Garnatxa Negra, Monastrell, Syrah 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: 14%
- Total acidity: 3,4 g/l (sulphuric acid)
- Volatile acidity: 0,69 g/l
- Residual sugar: 0,11 g/l (glucose & fructose)
- Total sulphur: 34 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.



**L'Olivera Cooperativa**  
La Plana, s/n.  
25268 Vallbona de les Monges.  
Lleida  
Tel / Fax. +34 973 33 02 76

**Masia Can Calopa de Dalt**  
Carretera BV-1468. Km 4,8.  
Parc de Collserola  
08017 Barcelona.  
Tel +34 646 619 188