



wine

lo tros



vineyard

size of vineyard: 22 hectares in 14 pieces.
soil: brown and black slate.
vineyard management: Bush and trellised vines
main variety: Garnatxa and Carinyena

location

denomination of origin: D.O. Q. Priorat
village: El Molar
winemaker: Roger Grifoll



The village of El Molar



Roger Grifoll, winemaker



The slate soils of the Priorat



Lo Tros 2016

technical data:

type of wine Dry red wine

vintage 2016

This vintage was one of stop and start. A very dry winter was followed by a wet spring, after which summer was once again very dry. A generally temperate spring and summer saw two marked heatwaves, one in June and then another at the beginning of September. However the key period of late September and early October was cool and allowed for a long, well-balanced ripening, though production was some 40% lower than an average harvest.

harvest 19 September to 8 October.

wine-making Fermented at temperatures below 28°C for 12 days.

ageing Aged in used French oak for 9 months

blend 55% Carinyena, 45% Garnatxa

analysis Alcohol: 14.2%
Acidity: 4.6g/l
Volatile acidity: 0.5g/l
Residual sugars: 0.52g/l
pH: 3.74

date of bottling April 2018.

total production 8,000 bottles of 75 cl

tasting note Cherry red in colour, the wine opens up with scents of blackberries and morello cherries with hints of mediterranean forest herbs (bayleaf, thyme) and a touch of violets. The palate is full and rich, mouth-filling with extremely smooth tannins with a background texture of chocolate, but enough acidity to keep it juicy.

logistical data

closure Cork

cases Cases of 12 bottles; total weight per case: 15 kg

Cases of 6 bottles; total weight 7,5kg

pallets 60 cases per pallet

EAN - 13 code (bottle): 8437010491542