



# FINCA TOBELLA

GRATALLOPS



**Wine:** Negre 2011

**Winemaker:** John Lipscomb

**Denominació d'Origen Qualificada Priorat**

**Varieties:** 58% Syrah, 20% Carignane, 15% Red Grenache, 7% Cabernet Sauvignon

**Vinification:** Fermented in stainless steel open and closed fermentors at 20-24°C over a period of 6-8 days with additional skin maceration of 1-3 days depending on the varietal and the conditions.

**Oak:** 40% of the wine is aged in new French oak (300L) from various forests for six months.

**Bottling Date:** July 2012

**Technical data:** Alcohol: 14.2° || Total Acidity: 6.3 g/L || pH: 3.1

**Harvest:** The quality of 2011 harvest has been very good and started earlier than 2010, we started picking Syrah grapes the first week of September. We had a quite dry and warm year overall, it didn't rain much in winter and fall but we had important rains in spring which led to good vine growth and development. We had normal temperatures in august and september which allowed the grapes to be harvested at optimal phenolic maturity. The wines have good structure and aroma complexity.

**Style:** Our goal with the Finca Tobella Negre 2011 is to produce a wine that is more accessible with good fruit, fresher and with less barrel time (extraction) and aging. To this end we take great pains to not harvest grapes at an overripe stage and control fermentation temperatures. Also we have changed the coupage with respect to the Finca Tobella Selecció Especial and placed more emphasis on Syrah and Carignane. Thanks to the terroir and also varieties like Carignane, the wine has a good natural acidity which affords a liveliness and freshness not seen with most other wines of this class.

**Tasting notes:** Ruby purple color. Complex aroma with red fruits and cassis with a hint of spicy notes and vanilla. In the mouth, it has a jammy entrance with good freshness and minerality that lasts over time. Long aftertaste with fruit and soft tannins.

**Food pairing:** Excellent with roasted meats. Ideal to match with pasta and rice dishes.

**Wine service:** To better expose this wine's potential, we advise decanting the wine a few minutes before serving. Suggested wine temperature: 15-17 °C.

**Conservation:** Although this wine was crafted to be consumed earlier than later, it should continue to improve over the next 2-3 years if properly cellared.

**Limited production:** 11000 bottles of 750mL