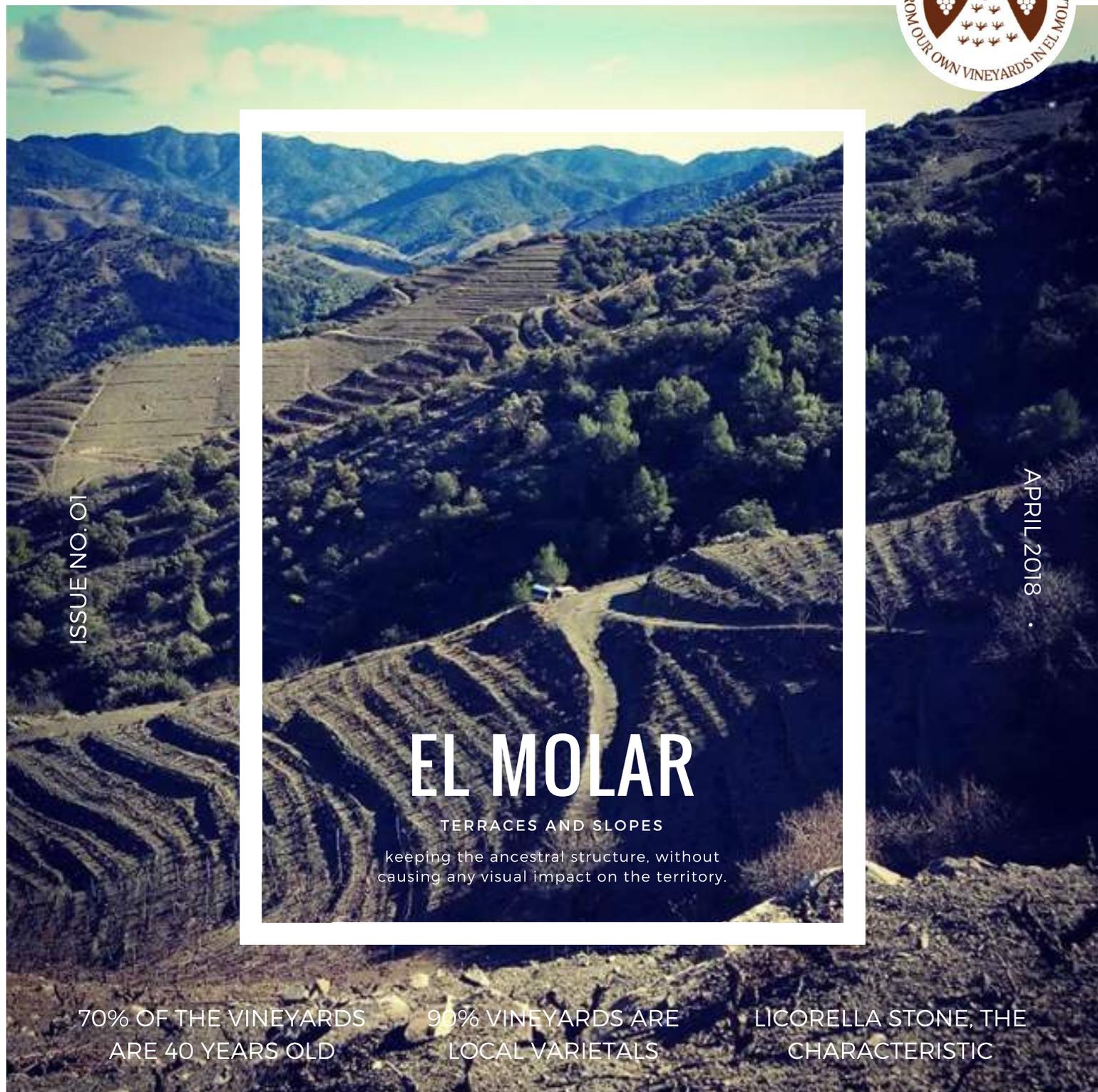


MOUNTAIN WINES

THE NEW CONCEPT



ISSUE NO. 01

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EL MOLAR

TERRACES AND SLOPES

keeping the ancestral structure, without causing any visual impact on the territory.

70% OF THE VINEYARDS
ARE 40 YEARS OLD

90% VINEYARDS ARE
LOCAL VARIETALS

LICORELLA STONE, THE
CHARACTERISTIC



WELCOME

to our territory

Since 2001, Grifoll Declara NO uses neither herbicides nor pesticides, so we fight at an ecological level for the preservation of the environment and the ecosystem. We are one of the drivers of LifePriorat, where we will be the first winery in 2019 with the 0% CO2 seal.

We are members of the UNESCO Priorat project editor team, for the heritage of humanity.

El Molar, having more than 85% of the vineyards of the municipality, currently represent a 40% of permanent jobs for native people.

All vineyards are on terraces and slopes, more than half of which, with a steep slope of more than 25%, keeping the ancestral structure, without causing any visual impact on the territory.

We have a lot to offer.

ROGER GRIFOLL
The Winemaker

WHERE

GRIFOLL DECLARA

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THE BASICS

TERROIR

Licorella Stone

VINEYARDS

Grenache & Carignane

CLIMATE

Mediterranean flavour

CONTRIBUTORS

The region's landscape is a part of the region's identity and its cultural values.

SUBSCRIPTIONS

SUBSCRIBE ONLINE

marketing@emporiowines.com

HOTLINE

+34 966 52 61 91

GRENACHES

INSPIRED BY THE TERROIR

WHAT IS DIFFERENT?

You can choose between our white Grenache and our black Grenache in "El Gos" brand.

ANYTHING ELSE?

All the prestigious oenological journals since 2001, when they talk about our wines, they mention especially the structure and minerality of our wines ... characteristic and very personal facts of a DOQ

WHITE GRENACHE?

The white wines of Grifoll Declara stand out against its other wines, thanks to their silkiness. Wines made with varieties such as White Grenache, with individual taste profiles and elegant, subtle aromas. Warm young whites and barrel fermented wines with longer bottle lives. Barrel fermented wines in a Burgundian style, denser and more complex, with further developments during tasting.

THE RED GRENACHE

Red wines are made using red grape varieties. The secret behind the colour of our red wines can be found in the skins of the individual grapes. Similarly, we can also find other components such as tannins which are responsible for our reds' reputation as great aging wines. Old vines produce more complex wines.





- EL GOS -

Complex wine with an intense bouquet marked with fresh aromas of floral "white rose", white fruit "lychee" and flintstone. Round and full with well integrated flavours in the mouth, creamy with an extremely elegant and fresh finish with a lingering salty minerality.

THE TECHNICALS

It IS 100% White Grenache (vines 40 years) planted in "Loam" where the maximum minerality of variety and gives the wine a pure Mediterranean personality which together with the freshness make a very elegant wine with a lot of finesse.

Alcohol content : 14% vol.

Origen : MOUNTAIN WINES

(FROM OUR OWN VINEYARDS IN EL MOLAR)

Cultivation: Ecological, Harvest by hand

Serving temperature: 10-12°C

THE ELABORATION

It is only harvested when the ripeness of the grapes ensures structure and varietal expression to the wine.

The wine floral aromas and freshness. Strict and meticulous selection of grapes on the vines.

Manual harvesting in 15 kg boxes. Grapes maintained at 0°C during processing.

After fermentation we do assemblage.

Half the wine of each vineyard ages in french oak barrels of 225 litres for 25 days with its own lees,

and the other half in tanks in order to extract the highest varietal expression.



Top Photo
El Gos Garnatxa Blanca

"EL GOS" MEANS IN CATALAN "THE DOG".

THE TECHNICALS

Varieties :

70% Granacha negra (vines 20 to 30 years)

30% Cariñena (vines 20 to 30 years)

Aged : 3 months in French oak.

Alcohol content : 14% vol.

Origen : MOUNTAIN

WINES (FROM OUR OWN VINEYARDS IN EL MOLAR)

Country : Spain(Catalonia)

Cultivation: Ecological, Harvesting by hand

THE TASTIN NOTES

Intense, brilliant violet. Aromas of fresh strawberries coupled with more mature notes of forest berry fruits, herbal (tea leaf) and chocolate.

On the palate, red and black berry fruit character predominates, backed with mineral notes. Structured, with soft, well-rounded tannins.

Noticeable length, with excellent aromatic development as the wine aerates.



Bottom Photo
El Gos Garnatxa Negra



MOUNTAIN WINES

Tipicities and reasons for becoming Mountain Wines: More than 90% of our vineyards are made up of local varieties (Garnatxa and Carinyena). More than 70% of the vineyards are over 35 years old. For all this, we are convinced that this new step will help us all to raise a level in terms of quality, and the recognition of a territory where the wines are characteristic of where we are. We are convinced that it will be a pleasure to walk this road together, because the project is very innovative, although not all the wineries can access to this association, because it takes a minimum of 10 years in world recognition of wines, and very special conditions, which are met in a few areas of the world, prioritizing, above all, quality. Presence in more than half of the vineyards of the slate stone or "Licorella".



09 TOSSALS JUNIOR

50% Granacha negra (vines 50 years)
50% Cariñena (vines 30 to 50 years)
Aged: 9 months in French oak.
Alcohol content: 14% vol.
Cultivation: Ecological, Harvesting by hand

Intense red color, notes of ripe red fruit, sweets and spicy balsamic with a touch of vanilla.
Good acidity and tannins with a round and long end, although fresh.

JOSE PEÑIN

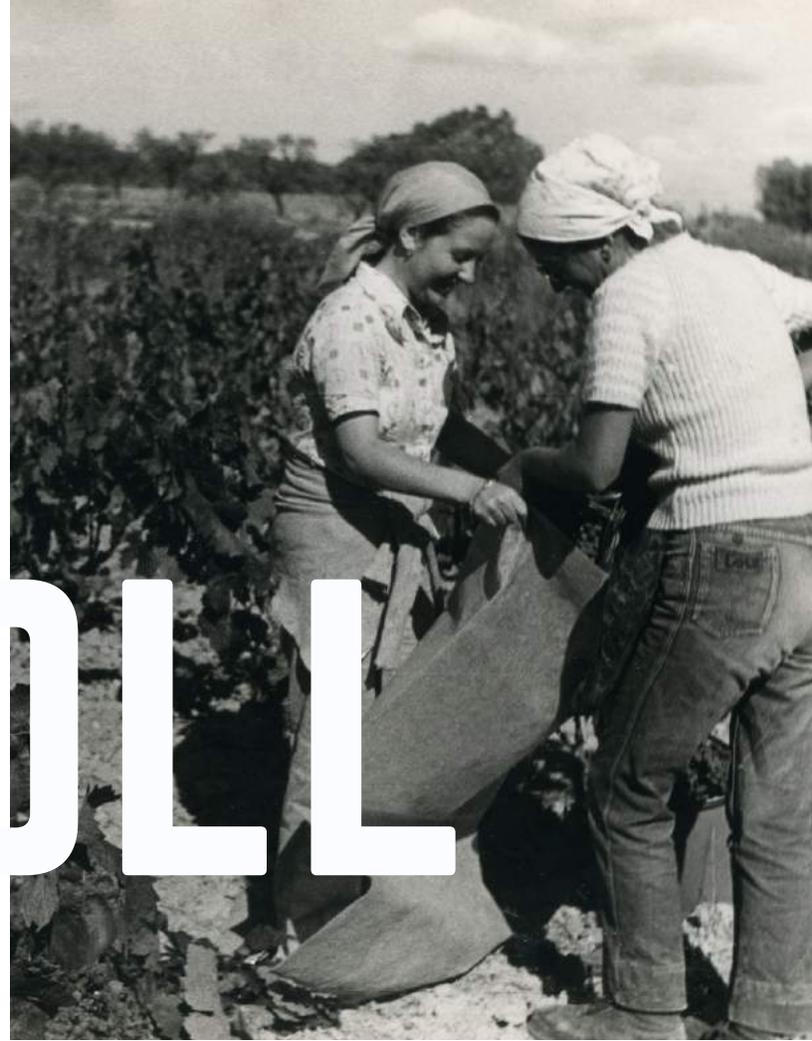
José Peñín believe and claim that "a Montsant wine -like our Mountain Wines- should be understood as an association between Grenache and Carignan. These grape varieties define the terroir and the character of the wines of Montsant. French varieties may be added to this blend, without masking the wines' identity. Furthermore, the cooler Montsant soils favour the true expression of each grape variety".



15 TOSSALS

60% Garnacha negra (vines 50 to 70 years)
40% Cariñena (vines 50 to 70 years)
Aged : 14-15 months in new French oak.
Alcohol content : 14% vol
Cultivation: Ecological, Harvesting by hand

Intense purplish red color. Start with aroma of flowers (lily, roses moist, etc) giving way to ripe red fruit with mineral tones, presenting in the mouth a fresh but intense wine, long way, appearing at the end the ripe red fruit and the mineral tones of vanilla.



GRIFOLL



DECLARARA

GRIFOLL DECLARA

SINCE 1880. THE SIXTH GENERATION



MERLOT

Head of Public Relations
Vintage decision

