

TOSSALS EXPRESSIONS

VARIETAL: 100 % Cariñena (samsó) (vines of 70-100years)

AGING: 24 months in 100% new French oak.

VINTAGE: 2016 **ALCOHOL:** 14.5% **WINEMAKER:** Roger Grifoll

Very limited production: 3000 bottles

WINEMAKING:

100% cariñena grapes carefully selected in vineyards close to one hundred years old, 24 months sleeping in new french oak barrels.

COLOUR: Cherry color

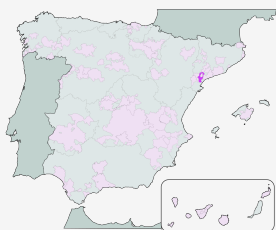
highlighting the spices aromas, vanilla and

AROMA: balsamic (mint) that combine with others such as cocoa.

PALATE: Elegant and seductive in mouth, with a live, fresh and creamy entry. The tannin is round with a long and balanced end.

TASTING NOTES

THE REGION: MOUNTAIN WINES



GREAT WITH

– Altitude: 220 to 300 meters

– Rain: 120 to 150 Liters/m²

– Mediterranean climate

– Varied the Land due to its geography: calcareous, sandy, clayey

– Grapes characteristics: generally small grape, with sparse density, and due to the its location, with concentration of wine components

– Characteristics of the wine: very concentrated, with expressiveness of the aromas and flavours

– Yearly grape production: 120'000 kg and 1'350 grams per vine

– On typical Montsant Land: soil is more sandy and there is less mineral-rich stone called Llicorella, with a little more moist soil which allows the retention of the materials and therefore a higher production

Any kind on meat, casseroles, and cured cheeses.

