



TERRES DE VIDALBA

TOCS 2008

It is the first vintage of the new TOCS, it reflects our change of approach.



Basic information

- **Varieties:** Red Grenache 65% and Syrah 35%.
- **Production:** Each varietal is separately produced. For fermentation, 25% takes place in open 500-litre barrels and the rest in stainless steel tanks. Daily *pigeage* and gentle *rémontage*.
- **Barrel aging:** 14-18 months depending on the varietal in lightly toasted Allier French oak barrels. New 300-litre barrels from various cooperages are used for 20%, with the rest in 225-litre second-year barrels.
- **Alcohol:** 15% by volume.
- **Filtering or clarification:** No filtering or clarification processes are applied. For this reason, small amounts of precipitates may develop over time.

Information on bottling and consumption

- **Bottling:** Production of 10,000 bottles in Europe-series Bordeaux bottles. Natural Flor corks, 49 x 24 mm. Packed in 6 bottles cardboard boxes, optionally 6 bottles wooden crates, with the PEFC seal, which certifies that the wood comes from ecologically and sustainably managed forests.
- **Consumption:** Serving temperature: 16-18 °C. Open the bottle one hour before serving and decant. A Syrah-type wine glass is recommended.

Tasting note. Elegant, subtle, and very interesting for a 2008 vintage wine.

Black cherry colour with fine and slow tears. Aromas of mature black fruits (berries and plum). Spicy notes, touches of liquorice with hints of balsamic and mint and with mineral notes as well. Good first impression in the mouth, flavourful and lush. Long finish, with lingering notes of mature fruit, smoke, and minerals.

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