Grifoll Declara

EL GOS Garnatxa Blanca







EL GOS BLANC

Varieties: Garnacha Blanca 100%

Vineyards: Conventional and sustainable,

100% own vineyards

Altitude: 235-305m

Origin:

Spain-Catalonia- Priorat Region - Mountain Wines - El Molar

Soil:

Mix of clay and sand on terraces

Vinification:

Maceration of 3 hours, alcoholic fermentation in stainless steel tank of 10.000 Lts with indigenous yeasts

Aged:

3 months in french oak barrels with lees contact

Characteristics:

White still wine, fresh, aromatic, fruity and elegant

Properties:

Alcohol: 13,95% SO2: - de 30 mg/l Residual sugar: - of 1 g/l Grifoll Declara

EL GOS Garnatxa Negre







EL GOS NEGRE

Grape varieties: Grenache noir 100% Vineyard: Traditional and sustainable, 100% winery owned

Altitude: 180 - 220m above sea level

Origin:

Spain, Catalonia – Priorat – **Mountain Wines** - El Molar

Soil:

Mixture of clay and sand on terraces

Winemaking:

3-day maceration, fermentation in 10.000-liter stainless steel tanks with indigenous yeasts.

Aged:

3 months in French oak barrels

Characteristics:

Still red wine with fresh aroma and fruity flavor

Analysis:

Alc/Vol: 14.10% SO2: 30 mg/l

RS: I g/I

TOSSALS

-MOUNTAIN WINESFROM OUR VINEYARDS IN EL MOLAR





Varieties: Cariñena 50%, Garnacha Negra 50%,

Vineyards: Natural and sustainable, 100% own vineyards

Altitude: 280 - 330m

Origin:

Spain-Catalonia- Priorat Region - Mountain Wines - El Molar

Soil:

Mix of clay and sand on terraces

Vinification:

Maceration of 8 days, alcoholic fermentation in stainless steel tanks of 10,000 liters with indigenous yeasts

Aged:

9 months in french oak barrels

Characteristics:

Red still wine, natural, fruity, fresh and elegant

Properties:

Alcohol: 14,05% SO2: - of 20 mg/l

Residual sugar: - of | g/l



TOSSALS

SELECCIÓ ESPECIAL

OLD VINEYARDS

MOUNTAIN WINES

FROM OUR VINEYARDS IN EL MOLAR





TOSSALS SELECCIÓ ESPECIAL

Grape varieties: Grenache noir 70%, Carignan 30%

Vineyard: Old, organic and sustainable,

100% winery owned

Altitude: 350 - 380m above sea level

Origin:

Spain, Catalonia – Priorat – **Mountain Wines** - El Molar

Soil:

Mixture of clay and sand on terraces

Winemaking:

15-day maceration, fermentation in 5.000-liter stainless steel tanks with indigenous yeasts.

Aged:

14 months in French oak barrels

Characteristics:

Still red wine with natural and fruity flavors, a taste of minerals - fresh, elegant and well-rounded

Analysis:

Alc/Vol: 14.35% SO2: 20 mg/l RS: 1 g/l

WOSSALS VINYES CENTENARIES

OLD VINES

EL MOLAR

BOT. Nº MOUNTAIN WINES LIMITED EDITION





TOSSALS VINYES CENTNARIES

Varieties: Cariñena 100%

Vineyards: Centenarians, natural and sustainable

100% own vineyards

Altitud: 380-420m

Origin:

Spain-Catalonia- Priorat Region - Mountain Wines

- El Molar

Soil:

Mix of clay and sand on terraces with presence of slate stone

Vinification:

Maceration of 20 days, alcoholic fermentation in oak barrels of 225 Lts with indigenous yeasts

Aged:

24 months in french oak barrels

Characteristics:

Red still wine, natural, fruity, mineral, fresh, creamy, complex, elegant

Properties:

Alcohol: 14,45% SO2: - de 20 mg/l

Residual sugar: - of | g/l

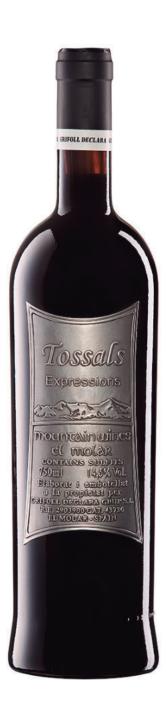
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Expressions



MOUNTAIN WINES





TOSSALS EXPRESSIONS

Grape varieties: Carignan 100%

Vineyard: Centenary, organic and sustainable,

100% winery owned

Altitud: 380 - 420m above sea level

Origin:

Spain, Catalonia – Priorat – Mountain Wines - El Molar

Soil:

Mixture of clay and sand on terraces including some slate stone

Winemaking:

20-day maceration, fermentation in 225-liter barrels with indigenous yeasts.

Aged:

24 months in French oak barrels

Characteristics:

Still red wine with natural and fruity flavors and a taste of mineral - fresh, complex and elegant.

Analysis:

Alc/Vol: 14.45% SO2: 20 mg/l

RS: I g/I