

Grifoll Declara  
**EL GOS**  
Garnatxa Blanca



**MOUNTAIN WINES**  
FROM OUR OWN VINEYARDS IN EL MOLAR



## 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%

SO<sub>2</sub>: - de 30 mg/l

Residual sugar: - of 1 g/l

Grifoll Declara  
**EL GOS**  
Garnatxa Negra



**MOUNTAIN WINES**  
FROM OUR OWN VINEYARDS IN EL MOLAR



## 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%

SO<sub>2</sub>: 30 mg/l

RS: 1 g/l

• CELLERS GRIFOLL DECLARA •

TOSSALS

-MOUNTAIN WINES-

FROM OUR VINEYARDS IN EL MOLAR



## TOSSALS SELECCIÓ

**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%

SO<sub>2</sub>: - of 20 mg/l

Residual sugar: - of 1 g/l

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**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%

SO<sub>2</sub>: 20 mg/l

RS: 1 g/l



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# TOSSALS

VINYES CENTENARIES

OLD VINES

EL MOLAR

BOT. N°

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 1 g/l



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Tossals

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%

SO<sub>2</sub>: 20 mg/l

RS: 1 g/l