TROSSET
DE
L'ADOLF
2009
PRIORAT

TROSSET de l'Adolf 2011

VARIETIES: 100% Old Carignan AGE: Planted in 1930

ORIENTATION: South

ALTITUDE: 450 m.

LOCATION: In the Solans area, near the village.

EARTH: "Granite" slate.

VINIFICATION: Grapes are hand-harvested in 12 kg boxes. The Carignan is destemmed and gently crushed. The fermentation temperature is maintained between 28–30 °C with two pigeages (punch-downs) per day. Fermentation and maceration lasted between 20–25 days. Only the free-run wine is used for this wine; press wines are separated.

AGEING: 18 months in new French oak barrels. It is then bottled and left to rest in the cellar for another 13 years before being released on the market.

BOTTLED: June 2013 (281 bottles of 75 cl.)

OENOLOGISTS: Adrià Pérez and Marc Pérez.

VINEYARDS: Owned by the Members of the Porrera Cooperative.