

BRAND	Torroja	
VARIETALS	Grenache & Carignan	
VINTAGE	2005	
APPELLATION	Torroja Piroat, Spain	
ANALYSIS	alcohol	14.5% by vol.
	total acidity	6.05 g/l
	pH	3.48
PRODUCTION	433 (6 x 750ml.) cases	



#### VINEYARDS & HARVEST

The unique Licorella (slate) soil combined with the dry and healthy climate at high altitude allow for the grapes to slowly ripen during the growing season, and often mere perfect grapes are produced. The vineyards are located 60% North & 40% South East in the Village of Torroja del Priorat and are 65 to 100 years old. Grapes are picked mainly in the cool morning hours and are placed in small 10 kg lug boxes, they are then taken to a cold room where they are kept at 4° Celsius until the sorting process which is done manually berry by berry.

#### VINIFICATION

The grapes are placed in 800 kg fermentation tanks and naturally fermented for about 3 weeks and are then left for a post-fermentation-maceration of 2/3 weeks. The grapes are then basket pressed and the wine runs with gravity directly into 100% French Oak barrels (40% new wood 60% second fill) and left for 24 months. Bottled under gravity without fining or filtration.

#### WINEMAKER'S COMMENTS

This was the first vintage produced of VI DE POBLE, and it was a great vintage not only by our standards but generally for the whole of Spain. The wine displays a lot of red youthful fruit spectrums with a fantastic balance of structure and acidity.