



TERRES DE VIDALBA

## TOCS 2010

The consolidations of new TOCS line.



### **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 *remontage*.
- **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.** Suggestive and personal.

Cherry colour, ripe red fruit with abundant slow legs. Aromas of ripe red fruits (black cherries) and black fruits (plums). Balsamic and menthol notes with hints of fresh aromatic herbs.

Good impression on the palate, very flavourful and good acidity. Complex and long finish with red fruits hints and spicy and mineral notes as well.

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