



FINCA TOBELLA  
GRATALLOPS

### **Wine: Negre 2019**

Winemaker: John Lipscomb  
Denominació d'Origen Qualificada Priorat

**Varieties:** 26% Cabernet sauvignon  
16% Syrah  
30% Red Grenache  
28% Carignane

**Vinification:** Fermented in stainless steel open and closed fermentors at 20-24°C over a period of 6-8 days with additional skin maceration of 1-3 days depending on the varietal and the conditions.

**Oak:** 40% of the wine is aged in new French oak (300L) from various forests for six months.



**Style:** Our goal with the Finca Tobella Negre 2019 is to produce a wine that is accessible with good fruit, fresher and with short barrel time (extraction) and aging. To this end we take great pains to not harvest grapes at an overripe stage and control fermentation temperatures. Thanks to the terroir and the varieties used in this blend, the wine has a good natural acidity which affords a liveliness and freshness not seen with most other wines of this class.

**Tasting notes:** Ruby purple color. Complex aroma with red fruits with a hint of black pepper and vanilla. In the mouth, it has a round and jammy entrance with good freshness and minerality that lasts over time. Long aftertaste with fruit and round tannins.

**Food pairing:** Excellent with roasted meats. Ideal to match with pasta and rice dishes.

**Wine service:** To better expose this wine's potential, we advise decanting the wine a few minutes before serving. Suggested wine temperature: 15-17 °C.

**Conservation:** Although this wine was crafted to be consumed earlier than later, it should continue to improve over the next 3-5 years if properly cellared.

**Limited production:** 8700 bottles of 750mL

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