

#### 1902 Tossal d'en Bou 2022

Gran Vinya Classificada - Grand Cru

#### Freshness, sobriety and depth

The Carignans that the "Gran Vinya Classificada" Tossal d'en Bou gives us are exceptional. Located in the north of Poboleda, but with a south orientation, this late-ripening Carignan has many hours of sun to ripen the skins, but still maintaining an unmistakable freshness. The deep roots of hundred-year-old vine bring forth a deep, concentrated and elegant Carignan, one which is elevated to its highest level. A wine that deservessilence, respect and attention.



#### Vineyard

Tossal d'en Bou, bush vines planted since 1.902

#### **Grape Varieties**

100% Carignan.

#### Soils

Steep slate "Ilicorella" hillsides.

#### Orientation

South-West

#### Altitude

420 - 510 m

#### Climate

Mediterranean days and continental nights. High diurnal range.

#### Elaboration

Harvested by hand. First selection before gentle destemming of 100% grapes. Second berry by berry selection on the sorting table. A portion ferments in stainless steel and the other in open French oak barrels. After three weeks of maceration, we press and only retain the free-run juice. Once the malolactic fermentation is done, we transfer the wine to oak barrels.

#### Aging

14 months in second year French oak barrels.

#### **Bottling**

December 1st 2022 - Bottled unfined and unfiltered.

#### Analysis

Alcohol: 14.5% vol. Total acidity: 5.8 g / L.

PH 3,46

#### Vintage 2022

The 2022 climate will be remembered especially for its warmth, and above all, for its persistence throughout the summer. A summer that also started early, with positive temperature anomalies of more than 2 degrees Celsius since May. The lack of precipitation is also notable: although the July storms helped to stem the tide, the lack of water was evident throughout the year. Despite these conditions, the vines showed strong resistance to water stress and kept the fruit in perfect condition.

#### Harvest 2022

The 2022 harvest began 10 days earlier than usual. The late summer rains allowed for good ripening and slowed the pace slightly. High temperatures brought the harvest forward, but we were able to maintain a low alcohol content and good freshness and acidity.



### Reviews & Tasting notes

# 1902 Tossal d'en Bou 2022 GVC Gran Vinya Classificada "Grand Cru"

Freshness. Sobriety. Depth

+100-year-old Carignan vines (100%). Steep slate hillsides (450/550 m). Hand harvest grapes using 10kg boxes. 100% destemmed grapes. Berry by berry selection on the sorting table. Fermentation in stainless steel tanks and open French oak barrels. Ageing for 14 months in second use French oak barrels. Bottled unfined and unfiltered.

#### Robert Parker / Luís Gutierrez May 2025, **96+**

This is a powerful but also elegant Cariñena, with the floral character the grape can sometimes take. It screams Priorat when you put your nose in the glass, with notes of aromatic herbs, wild berries and violets, a hint of volatility and wet slate sensations.

## Tasting Report DOQ Priorat 2025 / Miquel Hudin July 2024, **96+**

Delicate plum and dark cherry notes on top of lightly toasted red peppercorns with a kick of rose petal floral notes, sweet thyme and tobacco. Very fine spread of tannins on the palate, wrapped around a core of plum peel and light pomegranate notes, giving a lengthy, very fine finish.

Peñín Guide 2025

#### **Podium**

July 2024, 99

Color: cherry.

Nose: expressive, spicy, mineral, black fruit, scrubland. Palate: elegant, full-bodied, great length, juicy, mineral.