

ROCAFOSCA



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Red wine 2023



Another step on the path to balance and the Priorat personality. Once the grapes destined for Pissarres are selected, we decided to carry out a second, even stricter selection. The result is a wine born of quite diverse orientations and microclimates, with aspects from different towns, and always from a viticulture of respect and reflection. With Rocafosca, we achieve the ideal sum of character complexities which transfers directly to its origin and to ancient and contemporary wisdom. The glass is filled with freshness, nature and all the mineral and botanical allure of our hillsides.

WINEMAKING

Hand selection, grape by grape. Yeasts native to the vineyard. Fermentation is carried out in stainless steel tanks and cement tubs with mostly stemmed grapes and a small portion with their stems. Each variety is fermented separately in order to achieve each grape's maximum expressive potential. Ageing takes place for one year in 3.000-litre oak Fuders from Slavonia, Croatia, and flasks.

TASTING NOTES

The world of colours and aromatic sensations that we encounter walking along any path of the Priorat is concentrated in this wine, which is the reflection of our region. Dark red, depth, energy and the wisdom of our select hillsides. In the mouth, it is complex, uniting ripe fruits, reflections of Mediterranean brushwood, along a characteristic sharp, cold note, hallmark of the extreme minerality of the slate grounds.

FOOD HARMONIES

Grilled meats –lamb, Iberian pork, beef– stand as the ideal harmony of this wine. But there are other less obvious choices. For example, it goes very well with creamy and slightly fat dishes such as mushroom cannelloni, tuna-based stews and classic risottos.

Winemaker: Jose Mas Barberà.

Winegrower: Josep Ramon Sedó Cabré.

Varieties : 50 % carignan and 50 % grenache noir.

Vineyards: Mas Alsera (Torroja del Priorat); Aubagues, Bancalets and Sant Martí (Bellmunt del Priorat); Planets (La Vilella Baixa); Colls de Porrera (Masos de Falset).

Planting year: from 1939 to 1970.

Agriculture: organic.

Surface: 11,2 ha.

Plantation density: from 3.000 to 3.500 vines per hectare.

Training techniques: traditional 'vaso' system (Gobelet).

Soil: devonian slate and sandy slate.

Orography: 25 - 30 % slopes.

Orientation: predominantly northern and north-eastern orientation.

Altitude: 350 metres above sea level.

Microclimate: warm mediterranean climate in Bellmunt, with continental tendencies in La Vilella Baixa and Torroja del Priorat.

Average rainfall 350 – 500 mm.

Sun exposur (hours per year): 2.800 - 3.000 h.

Harvest Date: from 7 September through 4 October.

Clarification: no

Cold Stabilization: no

Filtered: safety filtered prior to bottling.

Alcohol: 14,5 % vol.

Total acidity: 5,70 g/l.

pH: 3,45 g/l in tartaric acid.

Volatile acidity: 0,55 g/l in acetic acid.

Optimal temperature for consumption: 14 - 16 °C

Number of bottles: 25.118 of 75 cl and 530 of 150 cl.

