



2 Roses 2017

Origin:	Spain, Priorat, Falset
Site:	2 Roses
Site Type:	hillside
Varietal:	Syrah 60 % 25 years 2000 plants/ha 3500 - 4000 liter/ha Grenache 40 % 15 years 1000 plants/ha 4000 - 4500 liter/ha
Geographical Orientation:	east
Sea Level:	400 m
Soil:	granite large top soil calcareous medium sub soil slate medium sub soil

Vineyard Site:

les nostres vinyes compten amb un sol típic del terroir del Priorat, estan compostes per uns sols calcàris i granítics i a una lleu profunditat llicorella.

Weather / Climate

Climate:	mediterranean
Seasons 2017:	Summer warm dry dryness
Rainfall 2017:	350 mm
Sunshine 2017:	450 hours

Cellar

Harvest:	handpicked beginning/september - middle/september 15 kg cask
Grape Sorting:	manual
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Spontaneous with Pied de Cuve:	yes
Sulfur Added:	mash
Skin Contact:	9 - 11 day(s)

Mash Fermentation: destemmed and squashed | Stems: 0 % | stainless steel tank | 2000 L | 5 - 7 day(s) | 20 - 28 °C

Fermentation Process: manual punch down | 1 - 2 x day | Duration: 7 days

Filter: layer filtration

Maturing: 100 % | oak barrel | 225 L | more than 2 years | 16 month(s) | Syrah
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Time on the Full Yeast: 6 - 8 month(s) | Syrah
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Time on the Fine Yeast: Syrah
12 - 10 month(s) | Grenache

Bottling: natural cork | beginning/november 2018 | 2400 cases/6 | Lot Number: 1

Certification: Yes

Data

Wine Type: Still wine | red | dry

Alcohol: 14.5 %

Aging Potential: high (30 years)

Winery

We are a small Winery in Masos de la DOQ Priorat, where I work with my sister and parents. Farming our vineyards organic, we respect and boost the biodiversity of the terroir. This way we can insure the highest quality possible for our grapes and wines.

