



fincaVilaDelloPs

Viladellops Vinícola, SL 08734 Olèrdola (Barcelona) Spain  
Phone +34 93 818 83 71 email: info@viladellops.com

## Turó de les Abelles 2016



**PRODUCER:**  
VILADELLOPS VINÍCOLA, S.L.

**OWNER:**  
Marcelo Desvalls

**DENOMINATION OF ORIGIN:**  
D.O.P. PENEDÈS.

**PRODUCTION AREA:**  
The Garraf Massif, 15 kilometers inland  
from the Mediterranean on calcareous hills  
with soils that are full of marine fossils  
***ORGANIC WINE***

### VINTAGE 2016

Year with a moderate development during the entire vegetative cycle of the plant. Marked mainly by very low rainfall, although sufficient, and also thanks to favorable temperatures, a correct vegetative development of the strain was achieved, with enough resources to complete its cycle optimally. The grapes were harvested, with a ripeness that took long and slow but full of skin and flesh, and an important aromatic richness.

During the harvest, the selective process of the grape was developed, in the vineyard and selection table.

### VINEYARDS

PLOT NUMBER	44	44
Grape variety	Grenache	Syrah
Year of planting	1989	1989
Orientation	North-West	North-West
Soil	Limestone (fossil)	Limestone (fossil)
Training	Cordon at 1,8	Cordons at 1,8
Pruning	Short to one bud	Short to one bud



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### **HARVEST AND WINEMAKING**

Manual vintage with selection in vineyard and table of selection. The grape is picked in boxes of 15kg. Maceration Pre-fermentative in French opened-barrel for temperature of 10-12°C. Fermentation in the same barrel with temperature controlled between 23-27°C.

### **AGEING**

Upbringing for 12 months in barrels of French oak. Date of exit of barrel (31/01/18). There is realized a selection of the best barrels to do the best possible coupage. Upbringing of the wine in warehouse up to his bottling.

### **BOTTLING**

2.200 bottles were produced on April,12 2018



### **TECHNICAL ANALYSIS**

Degrees of alcohol: 14,5%  
Total tartaric acidity: 5.6 g/l  
Volatile acidity: 0.60g/l  
Reducing sugars: 0.2 g/l  
Free sulphurs: 22mg/l  
Total sulphurs: 55mg/l  
PH: 3.33

**ABELLES**

### **COUPAGE**

*85% Garnacha 37*  
*15% Syrah 44*

## **Turó de les Abelles 2016**

### **TASTING NOTES**

Maroon colour red wine well covered. Mineral and black fruit aromas, spicy nuances of well macerated grapes. In mouth it is powerful and long, tasty, beefy, with notes of liquorice and roasted. The wine has good acidity, volume and structure