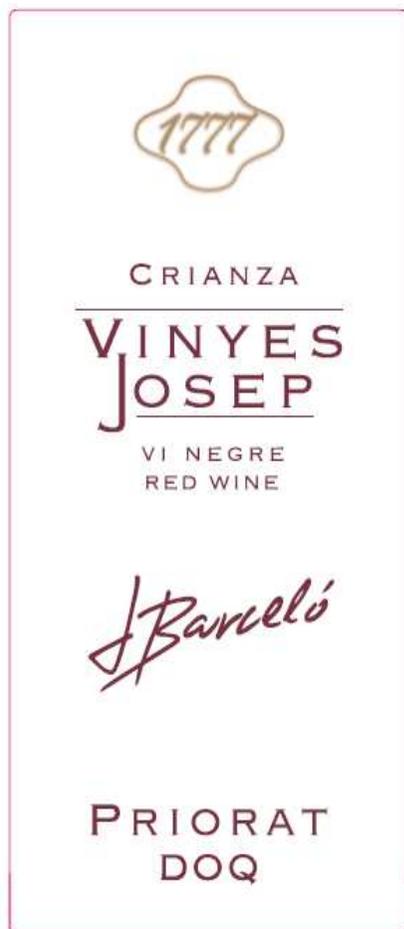


VINYES JOSEP 2008



Accolades:

90 Points.



ORIGIN

SOLÀ CLASSIC was founded in 2002 to recover the true spirit of the Priorat wines. Today we still maintain that philosophy, preserving the highest of standards so that we can also comply with the expectations of all of our friends and clients. Combining tradition and innovation, Solà Classic is a family run winery, offering a small but interesting range of young, semi-crianza, and crianza red wines. All the grapes used for our wines come from our vineyard Mas Hereu – with a total extension of 30ha, although only 8ha are destined as vineyard, with a total of 22.000 vines of Grenache and Carignan.

GRAPE VARIETIES

A coupage of 40% Grenache & 60% Carignan

VINEYARD/HARVEST

Traditional harvesting. The grape is picked after a careful selection of the optimum ripened grape. For this wine we exclusively use the yield of our oldest vines.

VINIFICATION

A second selection is carried out in the winery to ensure quality and ripeness of the grape. Fermentation is carried out in Inox. vats at a maximum temperature of 28 degrees Celsius. Maceration lasted between 25 and 45 days. Aged for 12 months in French oak barrels to highlight the natural attributes of the two autochthonous grape varieties. **Since 2011 our wines have also been certified Organic by CCPAE, the official Catalan regulating body for organically farmed products.**

TASTING NOTES

An exceptional wine with great personality. In mouth we have a powerful and fresh wine with a long after-mouth. With an intense colour, Vinyes Josep offers aromas of fresh fruit with touches of roasted oak and the typical balsamic hints. If we aerate the wine new aromas appear, giving a fantastic olfactory and gustatory evolution. A complex yet simple wine which brings us the Priorat notes of the past with an avant-garde sensitivity. Classy, modern and innovative are synonyms of Vinyes Josep 2008.

TECHNICAL DATA

Bottled: May 2010 in inert atmosphere
Bottle: 75cl
Production in bottles: 2.512
Aged: 12 months in French oak & a minimum resting period of 12 months in bottle
Alc. (Vol.): 14°
pH: 3,23
Att.: 4.9g/L tartaric