

Tros Negre **NOTARIA**

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TROSOS

NOTARIA, 100% grenache of a unique and unrepeatable clone. Biodynamic viticulture that allows - each year to a greater extent - full, balanced ripening. Apparent femininity, extreme elegance that is transformed into a highly intense aftertaste. A combination of citrus, spice and subtle bitterness. Infinite field of profiled tannins. Different from all.



APELLATION	MONTSANT
VARIETIES	Grenache
ALTITUDE	230 m.
SOIL	Sandy and Calcareous
AGE OF VINES	85 years
FARMING	Byodynamic
DENSITY	1500 Vines/ha
HARVEST	3 harvest. From Sept 20th till Oct. 24th.
FERMENTATION	3 Indigenous yeast fermentations, in stainless steel tanks
AGEING	10 months in big French oak barrels
PROPERTIES	Alcohol 14%; acidity 4,8g/l; ph 3,3