

# TOCAT DE L'ALA



## TRAMONTANE WINES DO EMPORDÀ

This is where the wineries of Coca i Fitó and Roig Parals have joined forces to make remarkable, quality orientated wines which strive to express the lands of the DO Empordà with every sip we take. Old vine Grenache and Carignan with a dash of Syrah are the main protagonists. Their character is shaped by the flint and slate-based soils. The vineyards are tended using sustainable "integrated" farming methods. Wines produced on the property provide freshness, fruit and minerality to the palate.

### TOCAT DE L'ALA BLANC - TOCAT DE L'ALA - TOCAT I POSAT

#### TOCAT DE L'ALA BLANC



WHITE WINE  
DO EMPORDÀ

##### BLEND

60% White Grenache  
40% Macabeo  
- 20 to 60 year old vines -

##### AGEING

4 months aged "sur lies", in stainless steel tanks.

% ALCOHOL 13,50% by vol.

PRODUCTION 13.000 bottles

Young white wine from DO Empordà, made from a blend of White Grenache and Macabeo, with some time on lees. A refreshing wine that is agreeable and easy-drinking. Notes of citric, tropical and white fruits backed by aromatic herbs. Tocat de l'Ala Blanc is a fine representative of the wines of the Empordà that will take you to the coves of the Costa Brava with every sip.



#### TOCAT DE L'ALA (A BIT NUTS)



RED WINE  
DO EMPORDÀ

##### BLEND

55% Carignan - 30 to 80 year old vines -  
35% Grenache - 30 to 80 year old vines -  
10% Syrah - 15 to 30 year old vines -

##### AGEING

4 months in French oak barrels

% ALCOHOL 14,50% by vol.

PRODUCTION 60.000 bottles

Red wine from DO Empordà made from a selection of grapes from old vines in various villages of Alt Empordà. Made traditionally, with a brief period in oak barrel in order to soften the wine and to integrate the various wines originating from different vineyard sites. Grapes harvested at full ripeness for a finely textured palate. A wine characterized by its fruitiness and freshness. A wine easy to appreciate!



#### TOCAT I POSAT (DRESSED TO KILL)



RED WINE  
DO EMPORDÀ

##### BLEND

50% Grenache - 60 to 100 year old vines -  
50% Carignan - 80 to 100 year old vines -

##### AGEING

From 12 to 13 months in French oak barrels.

% ALCOHOL 14,50% by vol.

PRODUCTION 2.500 bottles

A singular wine from DO Empordà, with a very limited production. Made from grapes sourced from very old vines of Grenache and Carignan, planted in soils of slate and flint stone. In the wine we find the essence of the Empordà which the wisdom of old vines convey: a magnificent eruption of sensations and a detailed sensorial landscape of the region. A wine to enjoy.

