



FINCA TOBELLÀ  
GRATALLOPS

**Vino: Bocins blanc 2020**

Winemaker: Nuria Tobella

Denominació d'Origen Qualificada Priorat

**Varieties:** 70% White Grenache  
30% Viognier

**Vinification:** Fermentation in closed stainless steel tanks at 15-18° C to preserve the varietal and secondary aromas. Once the wine has finished the fermentation, it is kept at a cold temperature (<10°C) to stabilize the wine. The wine fermented in barrel and stainless is blended before bottling.

**Oak:** 30% of the wine (White Grenache) is fermented in new French oak barrels medium toasted (300L) and aged sur lie for at least 6 months.

**Bottling date:** April 2021

**Style:** Our philosophy with Bocins Blanc is to produce a wine that is aromatically intense, fruity and fresh. To this end, we put the maximum effort in the vineyard and harvest the grapes at their maximum of varietal expression. We also monitor and maintain the fermentation temperature as low as possible. We ferment the white grenache in oak barrels to obtain a rounder and complex wine in the mouth.

**Tasting notes:** Yellow color with green tones. Intense and complex aroma of peach and citrus (tangerine) with touches of apple and tropical fruits. In the mouth, it is a dense and rich wine. The finish is long and fresh thanks to a balanced acidity and natural minerality.

**Gastronomy:** Excellent with salads and rice dishes. Ideal to pair with fish and shellfish.

**Service:** To achieve the maximum expression of this wine it is advisable to serve cold, between 8-10°C.

**Conservation:** Although this wine was crafted to be consumed earlier than later, it will continue to improve in the next 2-3 years if properly cellared.

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**Limited production:** 2200 bottles of 750mL

Apartado de correos, 58 - 43880 Coma-ruga - Telf./Fax 977684403  
fincatobella@fincatobella.com - www.fincatobella.com

Finca Tobella es una marca registrada, explotada por LIPSCOMB & TOBELLÀ VINOS, S.L. - Pere el Gran, 19 - 43880 Coma-ruga - NIF: B-43728179