Crossos is a wine of cherry red colour of medium intensity.

It possesses a complex aroma that reminds mature forest fruits, with balsamic notes and resins.

On the palate, Crossos is a fresh wine, where the fruit and the black species predominate.

**Elaboration**

A manual selection of the grapes, selected from the best vineyards of the Priorat region.

Fermentation and maceration of each variety are done separately, in stainless steel tanks. After a very soft pressing, in our vertical pressing machine, the wine is again placed into tanks for the malolactic fermentation. The coupage of the different varieties is done just before placing this new blend into barrels, where the wine will remain for 6 months.

**Specification sheet**

- **Aging:** In french (80%) and american (20%) oak barrels
- **Maceration:** 18 days
- **Production:** 20.000 bottles
- **Alcoholic Degree:** 14,50% Vol.
- **Total Acidity:** 4,3 g/l (T)
- **Clarification:** Dehydrated egg White
- **Varieties:** Cabernet Sauvignon 35%
- **Samsó 15%**

**Domini de la Cartoixa, S.L.**

Camino de la Solana, s/n · 43736 El Molar · Tarragona
Product of Spain · Tel. +34 619 790 956 · info@closgalena.com
www.closgalena.com