

# CROSSOS

PRIORAT D.O.Q.

***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  
Grenache 50%

**Varieties:** Cabernet Sauvignon 35%  
Samsó 15%

*Domini de la Cartoixa, S.L.*

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