

TOCAT DE L'ALA

REMARKABLE WINES FROM THE EMPORDÀ DO EMPORDÀ

This is where the two 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 Grenaches and Carignans with a dash of Syrah are the main protagonists. They take the floor together with limestone, flint and slate-based soils. The vineyards are tended using sustainable "integrated" farming methods, where freshness, fruit and minerality fill our palates and constantly surprise us.

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 15.000 bottles

A young DO Empordà wine. The indigenous grape varieties are White Grenache and Macabeo. Aged and made more beautiful by a little ageing "sur lies", the resulting wine is refreshing, citric, pleasant and makes our palate salivate. Good citric and tropical fruit notes, ripe white fleshed fruit and flowers used for perfume. This personifies DO Empordà wines, whisking us away to the rugged Costa Brava coastal coves at every sip.



TOCAT DE L'ALA (A BIT NUTS)

RED WINE
DO EMPORDÀ

BLEND
55% Carignan - 40 to 90 year old vines -
35% Grenache - 30 to 100 year old vines -
10% Syrah - 20 year old vines -

AGEING
4 months in French oak barrels

ALCOHOL 14,50% by vol.

PRODUCTION 60.000 bottles

A red DO Empordà wine, made up of a selection of old vines from different villages within the Alt Empordà region. Winemaking methods are traditional, incorporating a short ageing period in oak which helps to round the wine and blend the different grape origins better. Grapes are harvested when very ripe to achieve a fine, filling, rounded palate. This wine stands out for its freshness and fruitiness. A wine to enjoy without any hang ups.



TOCAT I POSAT (DRESSED TO KILL)

RED WINE
DO EMPORDÀ

BLEND
50% Grenache - 60 to 90 year old vines -
50% Carignan - 90 to 100 year old vines -

AGEING
From 12 to 13 months in French oak barrels.

ALCOHOL 14,50% by vol.

PRODUCTION 2.500 bottles

This is our most emblematic wine made in the DO Empordà. It is a very limited production, exclusive wine. Made using grapes sourced from very old Grenache and Carignan vines, planted on slate and flint based soils. This wine epitomises the DO Empordà and the wisdom of the old vines which transmit a magnificent explosion of emotions through these grapes. This explosion expresses the area where the grapes grow. It is a wine to enjoy.

