

2008 HARVEST



Rotllan Torra goes through rigorous grape selection criteria and rejects the grapes which don't meet the requirements, as observed in the photograph.



These strict selection criteria, which are applied both in the vineyard and in the winery, enable us to elaborate high quality wines.



The grape raising and collection processes are carried out by hand. Despite being a very hard task, it is also very gratifying.



Image of a Syrah vineyard. In the old days these vineyards were woods with abrupt slopes.



View of the splendid grape clusters of this harvest, which the D.O.Q. Priorat will probably classify as excellent.



Sunset seen from the Rotllan Torra's Cabernet Sauvignon vineyards.



Personnel collecting our Merlot variety grape in boxes of maximum 16 Kg. to ensure the grape arrives intact to the winery.



Albert Rotllan and one of our workers. After being cut, the grape arrives to the winery in less than 30 minutes.

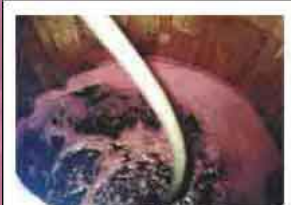
After months of efforts, in October we can enjoy the fruits of them. We try to follow extremely rigorous selection criteria, both in the vineyard and in the winery, in order to improve year after year.

We are pleased to present our Rotllan Torra (Priorat) 2008 harvest. We don't know yet how their respective control boards will classify them, but we do know that Rotllan Torra (Priorat) and Aribau Cuvée (Rioja) harvests have been excellent (as they were in 2005 and 2006).

We hope you like the attached photographs and invite you to visit our web pages www.rotllantorra.com and www.aribaurojoa.com in order to get more information about the harvests, our wines, our wineries, news, etc.

FERMENTATION

In order to extract the maximum of the grape skin, Rotllan Torra makes use of the following three methods (on a daily basis). This way, Rotllan Torra obtains excellent wines of very great structure in mouth and rich in tannins and colour.



Destage: We break up the cap using 3 parallel systems. The destage process, which is the softer one, separates the liquid and transfers it to another tank, until the cap has no must-wine in the lower part of the tank. Afterwards, the must-wine is mixed with the cap, so it breaks up.



Cap plunging: The cap plunging or manual break up of the cap enables the maximum extraction of tannins, polyphenols and antocians.



Pumping: Using a special pump, we break up the top of the tank where the grape ferments and the wine goes up from the lower to the upper part of the tank.