

Finca Tobella

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# The soul of Finca Tobella

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John Lipscomb & Nuria Tobella

John Lipscomb and Nuria Tobella are the soul and the strength of Finca Tobella, a project that expresses their personal approach to understanding wine, to live it, to enjoy it and make it enjoyable.



- ❖ They have worked very hard to transmit something simple and complicated at the same time: a personality. And for this they have a base of unquestionable quality; grapes rooted in the Priorat. This is the origin of everything that is Finca Tobella. From here begins the unique character, the greatness really, of Finca Tobella wines.
- ❖ Finca Tobella is also a personal and family project that started with the family's acquisition of different vineyard parcels. Thanks to John and Nuria's training at the University of California, Davis and their work experiences over the years at various Napa Valley and Sonoma wineries, they have added their personal stamp and personality to this effort.
- ❖ Finca Tobella is respect for the environment. It's well thought out and reasoned work in the vineyard. The vines are well cared for throughout the growing season and the grapes carefully selected just before and during harvest. Vinification is done personally by John and Nuria using modern methods and equipment and then later the wine allowed to age gracefully in new French barrels to reach optimum quality before bottling. The finished wine is then left to evolve one to two years further in the bottle before it is released to market.

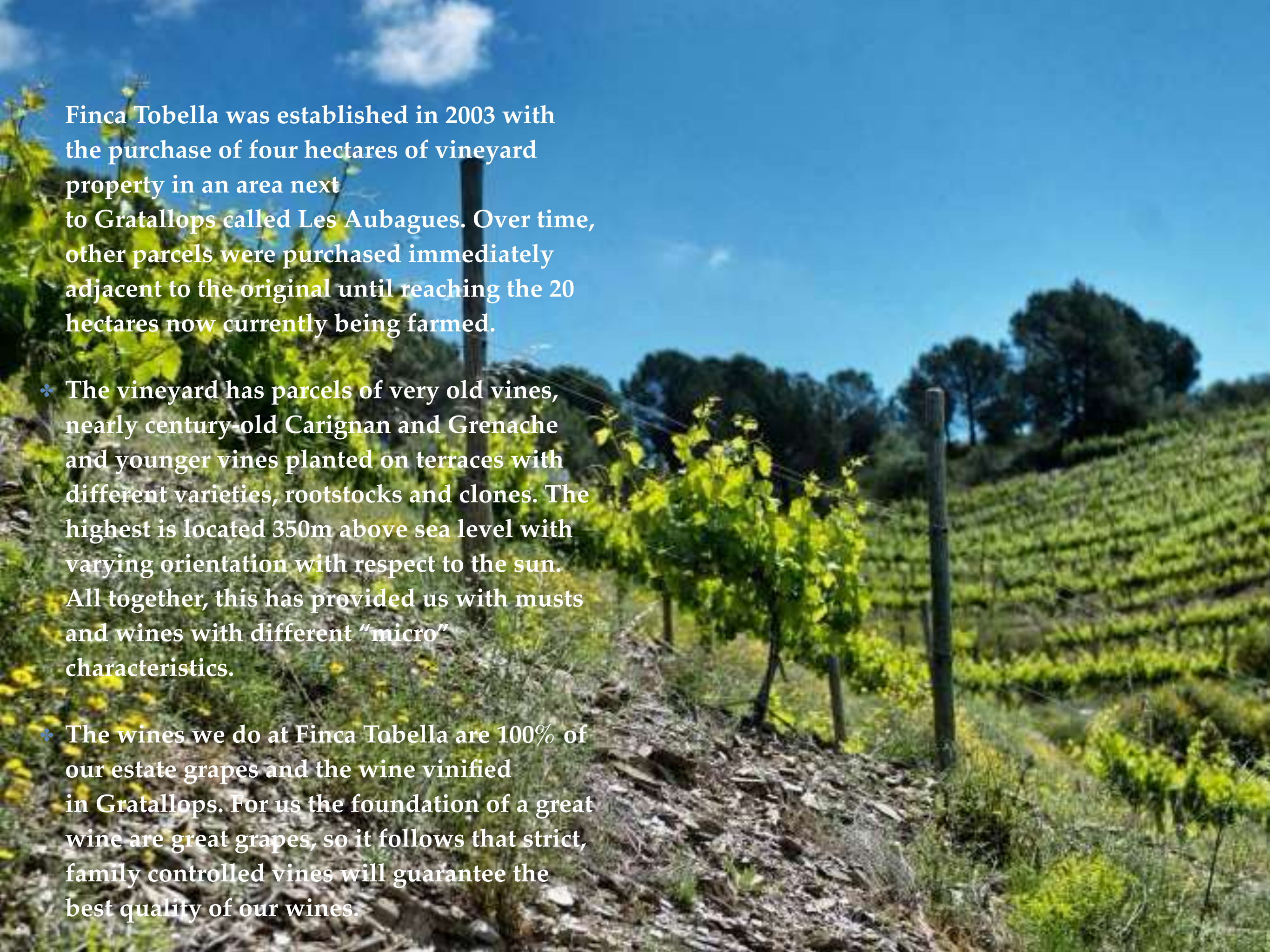




# The state, the Finca

The luxury of having 20 hectares of vineyards in a single farm



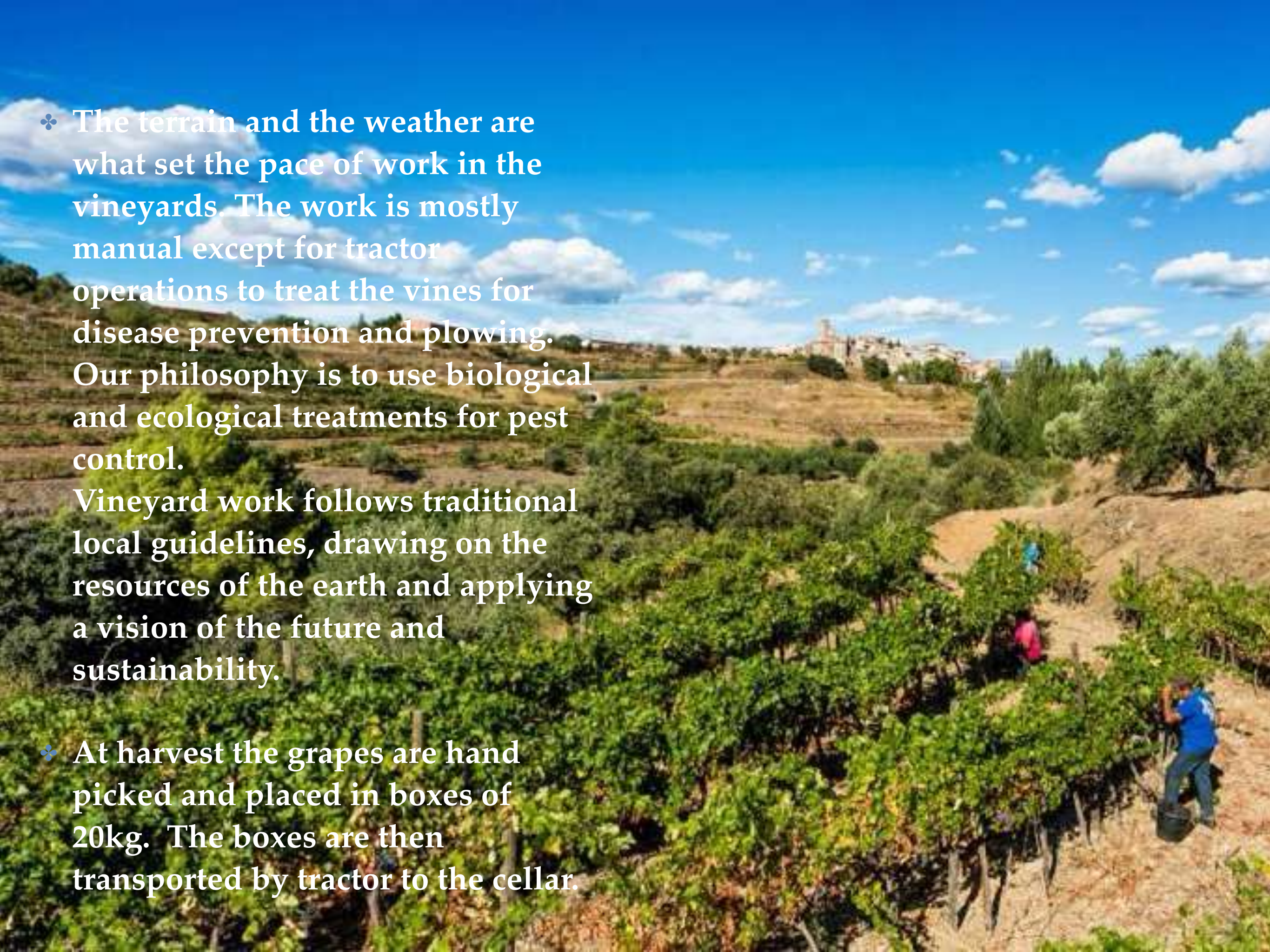
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- ❖ Finca Tobella was established in 2003 with the purchase of four hectares of vineyard property in an area next to Gratallops called Les Aubagues. Over time, other parcels were purchased immediately adjacent to the original until reaching the 20 hectares now currently being farmed.
  - ❖ The vineyard has parcels of very old vines, nearly century-old Carignan and Grenache and younger vines planted on terraces with different varieties, rootstocks and clones. The highest is located 350m above sea level with varying orientation with respect to the sun. All together, this has provided us with musts and wines with different “micro” characteristics.
  - ❖ The wines we do at Finca Tobella are 100% of our estate grapes and the wine vinified in Gratallops. For us the foundation of a great wine are great grapes, so it follows that strict, family controlled vines will guarantee the best quality of our wines.

# Work in the vineyard

The importance of caring for the little details





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- ❖ The terrain and the weather are what set the pace of work in the vineyards. The work is mostly manual except for tractor operations to treat the vines for disease prevention and plowing. Our philosophy is to use biological and ecological treatments for pest control. Vineyard work follows traditional local guidelines, drawing on the resources of the earth and applying a vision of the future and sustainability.
  - ❖ At harvest the grapes are hand picked and placed in boxes of 20kg. The boxes are then transported by tractor to the cellar.



# The varieties of our estate

The local varieties are the basis of our wines

Our first acquisition in 2003 came with old vine Carignane and Grenache, over 80 years old. With subsequent vineyard acquisitions steep hillsides were terraced and conditioned to plant more varieties: Grenache, Carignan, Cabernet Sauvignon and Syrah and white varieties: White grenache and Viognier.







# The Priorat

The privilege of being at the center of wine history and tradition

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- ❖ The Priorat is unique, a territory marked by slate soils with an irregular topography of very steep hillsides (costers) and terraces. A demanding and extreme climate forces grapevine roots deep into the soil in search of water and nutrients. Added to this is a stunning landscape that maintains the same rural environment of ages past, still in harmony with the rhythm set by nature. Inhabited since ancient times, the region has passed through the course of history changing ever so slowly. Clearly it has a firm desire to exist far from that world where life is fast and change is rapid.
- ❖ Priorat seduces with its landscape, history and magic of a place where “angels climb a ladder to the heavens and blood tastes like wine.





- ❖ The winegrowing region is comprised mostly of the surrounding territory that was part of the old priory of Scala Dei, built in the twelfth century by the Carthusian monks at the foot of the Sierra del Montsant. Contained within are several municipalities in the province of Tarragona: La Morera de Montsant, Poboleda, Torroja, Porrer Bellmunt del Priorat, The Lloar, Gratallops, Vilella Baixa, Vilella Alta, Scala Dei and part of Falset and Molar.
- ❖ The viticultural growing area ranges from randomly planted valleys on the slopes of the Sierra del Montsant along with traditional Mediterranean crops such as hazelnuts, almonds and olives and flora (like thyme and rosemary). The Siurana river and its tributaries irrigate the area and vineyards are found at altitudes ranging from 200m up to 800m above sea level. Vine yields are extremely low ranging from less than one kilogram to three kilograms per vine!
- ❖ The Priorat climate is temperate Mediterranean with marine influence and dry winds from northwest. The average temperature is 15° C but the summers are long and hot and oscillate between 35° C during the day and 15° C during the night which favor good cultivation of the vine. In winter, temperatures can drop to 0° C. The average annual rainfall is 450-600 mm (17-23 inches) and average annual sunshine is 2,700 hours.

