

# TERRES NEGRES 2017

## Scores & Awards:

Berliner Wein Trophy: Gold Medal (July, 2018) | Guia Peñin 2021: 91 points - 2019: 91 points - 2015: 90 points - 2014: 89 points | Mundus Vini: Gold Medal (September, 2015) | Decanter World Wine Awards: Bronze Medal (May, 2015) | International Wine Challenge (IWC): Commended (May, 2015) | Decanter World Wine Awards: Silver Medal (2013) | Robert Parker (The Wine Advocate): 88 points (June, 2015) - 91 points (February, 2014) - 90 points (Abril, 2012) | Tim Atkin: 90 points (September, 2013) | Guia Gourmets (Los Mejores Vinos de España 2014): 94 points | La Guia de vins de Catalunya (Blind Tasting 2014): 9,30 points | Jancis Robinson: 16 points (July, 2012).

## Recommended Glass

Riedel mod. Syrah

## Analysis

Alcohol: 14,76% vol.  
Total Acidity: 3,81 g/l  
Volatile Acidity: 0,49 g/l  
pH: 3,52  
SO<sub>2</sub> lliure: 29 mg/l  
SO<sub>2</sub> total: 46 mg/l  
Sugar: 1 g/l

## Packaging

Bottle: Burgundy Isis 75 cl  
Closure: natural cork 44x24 mm  
Capsule: 100% tin

## Box

Cardboard, 6 bottles of 75 cl.  
(230x150x340 mm / 8 kg) o  
Cardboard, 12 bottles of 75 cl.  
(320x245x335 mm / 16 kg)

## Europalet

84 c./p. 6 b. 80x120x180 cm / 830 kg  
45 c./p. 12 b. 80x120x150 cm / 996 kg

## Special Formats

Cardboard box, 6 bottles of 150 cl  
(320x210x410 / 16 kg)

espelt  
Viticultors de l'Empordà



## Viticulture

Our own vineyards within DO Empordà that range from 60-80 years old in the zone of Alberes mountains. The soils are poor and based upon slate. Harvest is always by hand using boxes of 15kg with a strict pre-sorting of grapes in the vineyard. Each vineyard parcel is then vinified separately.

**Varieties:** Carignan 86% | Grenache (Lledoner negre) 14%

**The 2017 Vintage:** The 2017 vintage saw total rainfall that was less than the normal average of previous years and was around 550 ml, with higher temperatures overall. The winter was cold and rainy in contrast to the summer which was quite hot and without rain, much like the spring. The most intense gusts of the Tramuntana wind were seen in the months of February and May but there were no adverse effects to the vineyards. The heat of 2017 was made quite evident by an earlier than usual harvest. We started the harvest on August 9th for our white grapes in the villages of Vilajuïga and Roses. The harvest for the vineyard of Mas Marès in the Cap de Creus Natural Park finished on September 25th. In regards to the wines, the alcohol levels have shown to be balanced with good acidity that then translates into aromatic, refreshing white and rosé wines. The red wines hold a good level of subtlety and complexity.

## Winemaking

Fermentation in small stainless-steel tanks at a constant temperature of 28 °C and maceration on the skins for 21 days. Once the malolactic conversion is completed, for one year the wine rests in 1-2 year old, used French oak barrels and in round foudres with a 2000 l capacity. After the oxidative aging in barrels is finished, reductive aging is started in the bottle so that the wine fully matures up to the present day.

## Type of wine

Red wine with defined body and structure.

## Tasting Note

Intense ruby in color. A high aromatic intensity unfolds rhythmically and elegantly. Ripe dark fruits and a wide range of Mediterranean forest floor aromas, with spices and a touch of licorice. Velvety, silky and mineral on the palate. Elegant, subtle and fragrant. A Mediterranean red wine, voluptuous, delicate and deep with a long aftertaste.

## At the Table

We recommend that the wine is served around 15-17°C. To accompany... Expressive wines such as Terres Negres are to be enjoyed slowly with meals as flavorful as the wine and with the presence of subtle flavors and fruits. Try it with a beef burger topped by caramelized onions, roasted rabbit with olives and herbs, or medium rare steak that's been perfectly charred on the outside and still tender in the middle.

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