

# TERRES NEGRES 2018

## Scores & Awards:

92 points Guía Peñín 2022 | 9,18 points La Guia de Vins 2021 | 90 points Premis Vinari | 92+94 points Miquel Hudin | Berliner Wein Trophy: Medalla d'Or (2018) | Decanter World Wine Awards: Bronze Medal. 2021 | Decanter World Wine Awards: Bronze Medal. 2015 | Decanter World Wine Awards: Silver Medal. 2013 | International Wine Challenge: Commended. 2015 | Mundus Vini: Gold Medal. 2015 | 90 points Guía Michelin. Terres Negres 2013

## Recommended Glass

Riedel mod. Syrah

## Analysis

Alcohol: 15% vol.  
Total Acidity: 3,75 g/l  
Volatile Acidity: 0,45 g/l  
pH: 3,55  
SO<sub>2</sub> lliure: 23 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 2018 Vintage

A vintage marked by a low rainfall, specially in Vilajuïga, with 370 mm<sup>3</sup> well below the average of recent years that was 550 mm per year. The year has been hot especially during the summer months and not very cold in winter, with only a few lows at the end of February and beginning of March. Spring with rains between March and June but without water in summer. The northwind tramuntana was active mainly in winter and strong gusts of wind in spring, March. 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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