

# TERRES NEGRES 2019

## Awards

92 points Guía Peñín 2022 | 9,32 points La Guia de Vins 2022 | Vinari Silver Medal red aged wines Terres Negres 2018 - Premis Vinari 2021 | 92+94 points Miquel Hudin | Decanter World Wine Awards: Bronze Medal. 2021 | Decanter World Wine Awards: Bronze Medal. 2015 | Decanter World Wine Awards: Silver Medal. 2013 | Berliner Wein Trophy: Gold Medal. 2018 | International Wine Challenge: Commended. 2015 | Mundus Vini: Gold Medal. 2015 | 90 points Guía Michelin. Terres Negres 2013.

## Recommended Glass

Riedel mod. Syrah

## Analysis

Alcohol: 14,6% vol.  
Total Acidity: 3,82 g/l  
Volatile Acidity: 0,52 g/l  
pH: 3,53  
SO<sub>2</sub> lliure: 29 mg/l  
SO<sub>2</sub> total: 49 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 the DO Empordà that range from 60-80 years old in the Alberes mountain region. 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 2019 Vintage

The year 2019 has been a year marked by a cold winter and heavy episodes of rain during the months of September to December. The rainfall data is close to the average of the last years: 550 mm per year. Spring has been a little rainy, summer has been even less rainy and temperatures have been very warm. The tramontana, the characteristic wind of Empordà, has blown strong at some moments of winter and spring, with some episodes of strong gusts in May. We started the harvest on August 20th with the white varieties in Vilajuïga and Roses, and we have continued afterwards for the rest of our wine estates.

## Winemaking

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

## Type of wine

Red wine with a well 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 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 serving the wine between 15-17C. 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, perfectly charred on the outside and still tender in the middle.

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