

TERRES NEGRES 2020

Awards

92 point Guía Peñín 2022 | 9,18 points La Guia de Vins 2021 | 90 points Premis Vinari | 92+94 point Miquel Hudin | Berliner Wein Trophy: Gold Medal (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 Guia Michelin. Terres Negres 2013.

Recommended Glass

Riedel mod. Syrah

Analysis

Alcohol: 14,86% vol.
Total Acidity: 3,95 g/l
Volatile Acidity: 0,52 g/l
pH: 3,49
SO₂ lliure: 30 mg/l
SO₂ 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)

Europalet

84 c./p. 6 b. 80x120x180 cm / 830 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 2020 Vintage

The 2020 vintage has been one of the most difficult vintages ever experienced. Rainfall data shows that the rainfall was higher than the annual average: 720 mm vs 600 mm. Rainfall was intense in the fall with torrential episodes and in the spring with many wet days. This humidity, combined with the mild spring temperatures, has significantly increased the fungal disease pressure. The summer has been mild and dry with south winds, and an average temperature of 22.5 °C. The harvest has been less productive than other years due to fungal diseases and wild boars, but the balance and quality have been good. We started the harvest on August 13th.

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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