ESPELT VITICULTORS
Terres Negres 2018

$39.00
* Suggested retail price

$	Service fees	$0.00
‖‖	Product code	15013470
$	Licensee price	$33.92
⚖	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🏷	Type of product	Still wine
⚑	Country	Spain
🧭	Regulated designation	Denominación de origen (DO)
📍	Region	Cataluna
🏷	Appellation	Empordà
🍇	Varietal(s)	Carignan 85 %
🍇	Varietal(s)	Grenache 15 %
%	Alcohol percentage	15%
🎨	Colour	Red
🧃	Sugar content	1
🔧	Closure type	Cork

ABOUT THIS WINERY

Espelt is a grape growing family who were drawn to their calling as winemakers through their respect and care for viticulture over generations. The family is committed to cultivating the best expressions of native grape varieties through careful vineyard management and respect for nature's balance and ecosystem in the Empordá wine region.

TASTING NOTES

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.

PRODUCT NOTES

We recommend that the wine is served around 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 that's been perfectly charred on the outside and still tender in the middle.

PRODUCTION NOTES

Fermentation in small stainless-steel tanks at a constant temperature of 28 ℃ 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 4000L capacity. After this period, ageing in barrels

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is finished, reductive aging is started in the bottle so that the wine fully matures up to the present day.

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