



camino 2019

Type of wine: Red wine

Varieties: 45% Black Grenache - 30% Syrah -
25% Cabernet Sauvignon

Appellation: D.O. Empordà



Viticulture:

Organic farming, hot and dry Mediterranean climate, granitic soil, manual viticulture and mechanical tillage.

Harvest:

September 9th to October 3rd of 2019.
Hand picking in 10 kg crates.

Vinification:

Plot vinification. Grapes sorted and destemmed. Vinification by gravity, extraction by daily punch down, maceration of 3 to 5 weeks, aging of 12 months in stainless steel vats (1/3), in wooden vats (1/3) and in French oak barrels of 500L (1/3). Assembly at the end of aging and bottling.

Analysis:

Alcoholic degree: 14.5% vol.
Residual sugar: <1 g/L
Total acidity: 5.0 g/L TH₂
Volatile acidity: 0.57 g/L H₂SO₄
Total SO₂: 52 mg/L
pH: 3.64

Tasting notes:

Colour: Beautiful deep garnet brilliant with purple hints.

Nose: Fresh, complex and intense, on fresh red fruits such as raspberry, redcurrant, blackberry, spicy and some vanilla and cinnamon notes.

Palate: Clear and franc, a lot of complexity, both on fruits and spices reminiscent of the nose, while keeping a lot of freshness and balance. The tannins are soft and well melted. The end of the mouth is mouthwatering and long. A wine marked by delicacy, elegance and expression of our granitic terroir.

Food pairing:

With grilled meats or deer stew.

Service:

14-16°C.

Annual production:

45.000 bottles.

TERRA REMOTA

