

Camino 2020

Red Wine

Black Grenache, Syrah, Cabernet Sauvignon



Viticulture and Characteristics of the Season

The three grape varieties are grown organically, with minimal intervention to maximize the qualities of each all whilst respecting the environment. Our granite soils and tramontana (north wind) determine the characteristics of each plot.

The harvest is carried out during the second half of September, the optimal time for phenolic ripeness and sanitary conditions of the grapes. The bunches are harvested manually and loaded onto 10 kg trays after which each grape is carefully selected by hand in the winery.

Winemaking and Ageing

Each variety is vinified separately, under controlled temperatures. During the maceration process the skins are punched down 5 to 6 times a day for a more delicate extraction. This lasts for 3 to 5 weeks depending on the grape variety, its plot of origin and the characteristics of each deposit.

The wine is aged for 12 months with a third of the must in stainless steel to capture the raw qualities of the fruit; another third in large French oak casks of 5,000 L to add structure; and the remaining third in 500 L French oak barrels achieving a balanced evolution owing to micro-oxygenation. The wine is blended right before bottling.

Tasting Notes and Food Pairing

Attractive garnet red color with violet hints. On the nose it shows red fruits including cherry, raspberry, and currant, as well as sweet spices like vanilla and cinnamon. Our granite terroir translates into firm and persistent tannins towards the end of the palate. An elegant wine that is both fresh and complex.

This is the emblematic wine of Terra Remota and as such we seek the greatest diversity and versatility possible when pairing it. It is an excellent companion for grilled meats, charcuterie, or gnocchi al pomodoro. Camino is tailor-made for haute cuisine and a rich Mediterranean diet.

Production: 36.000 bottles of 75 cl.

Alcohol: 14,5%

Appellation of Origin: DO Empordà

