



WINE TERRES - RED



ORIGIN

An old vine with outstanding potential, grown ecologically, inspired us to create Terres. A product range that expresses our commitment to create delicate and precise wines that tell us about the land.



TECHNICAL DETAILS

Product: Aged red wine

Aging: Very short ageing period in French oak casks to obtain more spiced and toasted notes.

Varieties: Tempranillo

Vol. 12 %

Serving temperature: 12-14 °C

No bottles: 5.000

Vintage: 2019

Bottle capacity: 750 ml

Packaging: 6 bottles per case



TASTING NOTES:

Appearance – Medium ruby.

Nose – Intense aromas of acid strawberry, and black fruits with balsamic notes, black pepper, liquorice, fennel and mint.

Boca – Wine with character, full of matured red and black fruits, with floral notes. Pleasant in the mouth with fine-grained tannins, high acidity that enhances freshness.



FOOD PAIRING:

Recommended for red meats, pheasant and duck. Ideal also to pair tuna or grilled salmon.



JOSEP MASACHS

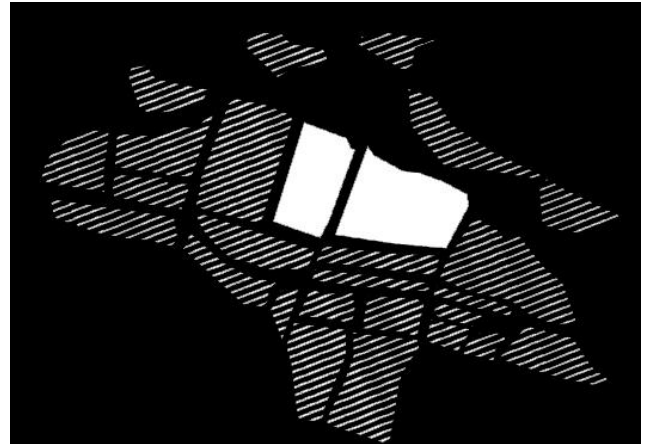
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Vineyards

The result of assembling two of our oldest plots of Tempranillo, gobelet-trained vines with an average of 35 years old located at an altitude of 250m above the sea. Both vineyards are placed on a slight incline which allows perfect ventilation. The clay-calcareous soils favor the phenolic maturation of the grapes and the sugar accumulation.

Yields are low, which results in grapes with great intensity and concentration. The grapes are hand-harvested and destemmed before fermentation with autochthonous yeasts.



Winemaking

We seek to preserve the varietal character, and to achieve that the grapes from one of the plots rest in stainless steel tanks. For the other, we use a very short ageing period in French oak casks to obtain more spiced and toasted notes.

A wine with an identity, but created to be enjoyed by an ample variety of palates.

Limited production: 5.000 bottles

Certifications: Ecologic wine with vegan certification.

Harvest: Manual harvest to guarantee the excellent state of the grapes, which allows us to make a selection of the clusters, even grapes. This way the grape remains whole and does not break nor squeeze.

Unique plots, placed in Alt Penedès, to which we gave the chance to demonstrate all their singularity and experience. Each one of them has been vinified separately, paying extra attention to their ripening process to create fresh wines with good natural acidity.



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