



CABERNET SAUVIGNON
MERLOT
SYRAH

TERRA TERRAE 2017

| ECOLOGICAL VITICULTURE |

This wine has been prepared and certified under the regulations and requirements of organic farming in both our vineyard and our cellar, and is the result of our commitment to the land, sustainability and respect for nature and the environment.

GRAPE VARIETIES

Cabernet Sauvignon, Merlot and Syrah from our Penedès DO organically farmed vines.

PREPARATION

Once the best grapes of each variety have been selected on our estates, we allow them to ripen to their optimal point of quality before harvesting them: Syrah and Merlot at the end of August and Cabernet Sauvignon early September. Once in the cellar, the grapes are first threshed and then vatted, allowing each variety to ferment separately in small tanks, with slight remontage to extract the colour and organoleptic characteristics of the varieties. After fermentation, each tank is bled, followed by the blending and traditional cold stabilisation processes.

At the start of the year, this organically farmed wine is bottled and reaches your hands, the varieties complementing and enhancing each other to give Terra Terrae its unique character.

TASTING NOTES

Deep garnet in colour with violet hues. Very intense aromas reminiscent of cocoa with prune and bilberry jam undertones. Intense and warm on the palate, with a good structure and a rounded finish with a hint of minerality and long, reminiscent of cocoa and liquorice. Rounded, elegant, full and very persistent after-taste.

FOOD PAIRING

The great personality of this wine makes it an ideal accompaniment for national and international cuisine, such as cured cheese, stewed meats, cold cuts, grilled meats and stewed poultry or with pasta and rice.

Alcohol content: 13%
Best served at 12 – 14 °C

