



VERTEBRA DE LA FIGUERA 2018








Vinification

The Terroir Sense Fronteres red wines are vinified in similar ways, according to the ancient traditions of Burgundy. Following the harvest, the grapes are transferred into our vats in whole clusters, without being destemmed. As the vats fill up, we cover them and wait for fermentation to run its course, with only the autochthonous yeasts found on the fruit. The fermentation process takes place without any mechanical interactions, such as pigeage or remontage. This allows for a slower, gentler fermentation, which takes around 7-8 days.



Ageing

When fermentation is finished, the wines are aged in cement for a period of 6 months. The use of cement instead of oak in the ageing process results in a wine that is powerful in flavor yet light in body, a long and complex expression of Grenache and the heights of the Figuera Mountain where the vines grow.

Vineyards

 Location	La Figuera
 Age	40 - 80 years old
 Altitude	700 meters
 Varieties	100% Grenache noir
 Soils	red clay with the gypsum layers

Technical details

 Production	6,200 bottles (in 2018)
 Yield	5,000 kg per hectare
% Alcohol	13%