



## TERROIR SENSE FRONTERES NEGRE 2018








### Vinification

The red wines of Terroir Sense Fronteres are vinified in similar ways, following the ancient traditions of the Burgundy region. After harvest, the grapes are not destemmed, but transferred into our vats in whole clusters. When the vats are full, we cover them and allow a natural fermentation to take place, with only the native yeasts naturally found on the fruit. The winemaking process occurs without any mechanical interactions, like pigeage or remontage, allowing for a slower, gentler fermentation that takes around 7-8 days.




### Ageing

After fermentation is complete, the wines are aged in stainless steel vats for a period of 6 months. The lack of oak used in the aging process results in a light, purely fruit-driven wine that expresses the Grenache varietal and the fruit's unique terroir of origin.

### Vineyards

 <b>Location</b>	different vineyards in the valley of the Montsant region
 <b>Age</b>	15 - 35 years old
 <b>Altitude</b>	300 - 350 meters
 <b>Varieties</b>	75% Grenache noir 25% Carignan
 <b>Soils</b>	clay and sandy type of soil

### Technical details

 <b>Production</b>	15,000 bottles (in 2018)
 <b>Yield</b>	5,000 - 6,000 kg per hectare
 <b>Alcohol</b>	13%