



TERRA DE CUQUES NEGRE VI DE TERRA VIVA








Vinification




All the reds are vinified in a very similar way. The technique is very old and was traditionally used in Burgundy. We use the whole non-destemmed grape and empty the small 10kg cases gently into our vats, avoiding the accumulation of air and using some CO₂. When the vat is full, we just cover it and wait for natural fermentation to take place. We only use wild yeasts. The grapes should remain at a temperature of around 20°, not too cold in order to begin a quick, dynamic fermentation and not too warm to avoid the temperature rising above 28° during fermentation.

After fermentation has started there is no mechanical interaction such as pigeage or remontage; we just leave the grapes to ferment gently and slowly. When the fermentation is complete we press the grapes, removing all the sugar from the whole grapes and then fermenting them dry in a second fermentation without the skins. The result is a very fine, complex and fluid expression of all the different terroirs we work with.

Vineyards

 Location	different vineyards around Torroja del Priorat
 Age	25 - 40 years old
 Altitude	400 meters
 Varieties	50% Carignan 50% Grenache
 Soils	slate for Carignan and clay/slate for Grenache

Technical details

 Production	8,700 bottles
 Yield	3,000 kg per hectare
 Alcohol	14%