



## TERRA DE CUQUES NEGRE 2017 VI DE TERRA VIVA



Terroir is more than the sum of its altitude, soil and fruit. It is also a prism for focusing skill and intent. As a beautiful blend of local varieties, Terra de Cuques Negre captures the complex soul of Torroja terroir. Licorella-grown Carignan establishes the structure, backbone and acidity while clay-born Grenache lends the elegant expression of red fruit. The organically farmed vines range from 25 - 40 years old and grow at 300 - 350 meters in elevation. The fruit is hand harvested, whole cluster fermented and then more or less left alone before being transferred to foudres and cement for 14 months of aging.

True to its origins and signature, Terra de Cuques charms with its warm and supple nature. Rich black and red fruits reminisce about its many hours of copious sunshine. Yet, a cooling wind threads through the wine as well, as both a fine, persistent acidity and fresh herbal essence. Wonderfully juicy, balanced and expressive, a wine without pretensions, simply telling the liquid story of a place and a people and a time.

### Vineyards

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

### Technical details

<b>Production</b>	20,000 bottles
<b>Yield</b>	3,000 kg per hectare
<b>Alcohol</b>	14 %