



TERROIR HISTÒRIC | PRIORAT

Negre 2018

Unlike the site specific wines of Terroir al Límit, Terroir Històric is devoted to expressing the complex character of the whole of Priorat in two colors: white and red. While the project launched in 2015 is a remarkable incubator for new plantings from the clay and schist soils of Montsant, it is also a liquid homage, utilizing the négociant tradition of the past to secure a sustainable future. Terroir Històric encourages young farmers to not only return to family vineyards in the region's 9 villages in and around Torroja, but also transition these family vines to organic farming. Històric Negre is a blend of Priorat's traditional red varieties: Grenche Noir (75 %) and Cariñena (25 %).

Harnessing the simple, honest power of great fruit means a truly hands off approach in the cellar: hand harvest, whole cluster naturally ferment, and transfer to cement tank for eight months. No steel, no extraction, no oak. Crisp red fruit aromas of pomegranate and hibiscus, fennel and blackberry are underscored with the savory accents of smoky garrigue. Fine-grained tannins shape the balanced palate into one both juicy and mouthwatering. Wine at both its most basic, and most beautiful. Priorat unplugged.



Vineyards

Location 9 villages of Priorat Històric: Bellmunt, Gratallops, El Lloar, Escaladei, Poboleda, Porrera, Torroja, Vilella Alta, Vilella Baixa

Age 35 - 50 years old

Altitude 350 - 800 metres

Varieties 75 % Red Grenache
25 % Cariñena

Soils Slate, Clay, Granite, Alluvial

Technical details

Production 14,000 bottles

Yield 6,000 kg per hectare

Alcohol 14 %