



## TERROIR SENSE FRONTERES | MONTSANT

### Negre 2022



Terroir sense Fronteres began as a quest to harness the unique minerality and soul of Montsant and give liquid voice to the restraint and freshness of the clay hills surrounding Priorat. The grapes are vinified for 7 days in whole bunches with wild yeast in Inox tanks before undergoing 6 months of further aging, also in Inox. With a dedication to organic farming, this entry-level red speaks of and for the region, a fruit-driven message in a bottle that rewards those who choose to listen.

The Grenache fruit shines with a wild beauty, elegance and whimsy untouched by any oak contact. Enticing aromas of crunchy cherry and blackberry lead into an herbal yet ethereal brilliance that refuses to be pinned down. Medium-bodied, with silky red fruit flavors, deep spice and hints of licorice. A wine of equal parts ease and elegance, rugged and refined, and woven with a web of fine-grained tannins and a lingering mineral finish. An incredible homage to the cool Montsant slopes with body, structure, and enough freshness to honor any Mediterranean fare.

### Vineyards

**Location** different vineyards in the valley of the Montsant region

**Age** 15 - 35 years old

**Altitude** 300 - 350 meters

**Varieties** 100 % Grenache noir

**Soils** clay and sandy type of soil

### Technical Specifications

**Alcohol** 14 %