



TERROIR SENSE FRONTERES | MONTSANT

Vèrtebra de la Figuera 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 complex hills surrounding Priorat through the special Grenache vines that grow there. Garnacha fina is a local grenache with bigger berries and thinner skins that thrives on the plateau 600 meters up the Figuera mountain in pink clay and gypsum-laced vineyards. The old bush vines in these cooler, late-ripening sites lend the varietal wine a nearly Pinot-like elegance and purity. The grapes are vinified for 7 days in cement tanks, and then aged a further 6 months in cement.

The cool Grenache fruit radiates elegance and altitude - nearly Alpine in its precision - and just a hint of attitude. Aromas of smoky black fruits, ripe blackberries and crunchy pomegranate mingle with accents of licorice and fresh forest herbs. The elegant palate opens into a wild ride of sun-soaked fruits, chalky cool nights and tremendous structured concentration. A persistent acidity courses through the wine just below the surface like an underground stream. Fine tannins shape and hone the taut body into the picture of refinement.

Vineyards

Location	La Figuera
Age	60 years old
Altitude	700 meters
Varieties	100 % Grenache (Garnacha fina)
Soils	red clay with the gypsum layers

Technical Specifications

Alcohol	14 %
----------------	------

