



## TERRAL D.O PENEDÈS

### Blend of spices

A coupage of our own vines, with complexity, structure and elegance provided primarily by Cabernet Franc and Syrah, together with a small amount of Merlot and Cabernet Sauvignon.

#### CHARACTERISTICS OF THE VINEYARD

The vines are in the Santa Creu section of the Sumarroca estate. The soil there has very low levels of organic matter, with high levels of limestone and deep gravel deposits.

#### TASTING NOTES

Cherry colour, purple around the edges. Intense bouquet of mature fruit such as blackberry and blueberry, together with cedar and spices. Well structured and balanced on the palate with concentrated mature fruit flavours and hints of spices. Long finish.

#### PRODUCTION

Separate wine-making processes for each variety. Fermentation at 26°C and maceration for at least 12 days. Malolactic fermentation takes place in stainless steel vats at a controlled temperature of 20°C. The wine is then aged in new and second vintage oak barrels, most of them French, for 12 months to ensure the right tannin balance.

#### ANALYTICAL DATA

Alcohol: 13.50% vol.

Our products contain sulfites.

Our products do not contain gluten, no dairy, no there is no danger of cross-contamination.