

## 2019 Negre

**Terroir Sense Fronteres, Mixed Spanish Regions, Spain**

### Product details

<b>Vintage:</b>	2019	<b>Drinking:</b>
<b>Producer:</b>	Terroir Sense Fronteres	<b>Alcohol:</b>
<b>Region:</b>	Mixed Spanish Regions	<b>Variety:</b>
<b>Country:</b>	Spain	

### Tasting notes

"2019 Negre was produced with 75% Garnacha and 25% Cariñena from organically farmed vineyards on clay soils, fermented in stainless steel with full clusters (they don't have a destemmer here or in Priorat) and bottled unoaked after six months. It has aromas of licorice and Mediterranean herbs. It has character and is light and ethereal, in the direction of the 2018, with fine-grained tannins and a stony sensation in the mouthfeel. This is incredible; it has 12.5% alcohol and is fluid, fresh and incredibly easy to drink. This is young but very approachable." **92 Points, Luis Gutiérrez, Wine Advocate**



### About the producer

Terroir Sense Fronteres was established in 2016, when Dominik Huber, co-founder of Terroir al Limit, acquired a four-hectare plot as part of another acquisition. This parcel of land sits in the Montsant DO, despite being just a few hundred metres down the road from his land in Priorat. On his first visit, Dominik was delighted to discover 75-year old Grenache vines planted in a natural amphitheatre of red clay and gypsum. Free from the tight regulations in Priorat, he set about producing modern, ethereal wines of remarkable precision and purity.