

## 2019 Vertebra-Figuera

**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

"The pure Garnacha 2019 Vèrtebra de la Figuera comes from 40- to 80-year-old organically farmed vines in the village of La Figuera at 600 meters in altitude, where the soils are composed of alternate layers of red clay and gypsum. It fermented with indigenous yeasts in concrete, where it matured for six months before bottling. This is quite similar in its aromatic palette to the 2019 Negre, with notes of licorice and Mediterranean herbs and a little more finesse and nuance. This is a little rounder and has a little more ripeness and velvety tannins. This is all about finesse and elegance. 5,000 bottles were filled in May 2020." **93 Points, Luis Gutiérrez**



### 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.