

  
SUMARROCA

## Terral

Santa Creu Plot

2019

Blend of spices



### Varieties

Cabernet Franc, Syrah,  
Merlot



### Aging

11 months



### Serving temperature

Pour at 16°C



### Pairing

Grilled meat, pasta, cured cheese.



### Awards & Press

Peñin 2019: 90 points

Terral is the name of the wind that comes from the interior of the peninsula and reaches to the fullest western and elevated vineyard of Cabernet Franc of Santa Creu, located in the Sumarroca Estate. An explosion of spices!

### 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.

Organic and sustainable farming



# Terral

## Santa Creu Plot

2019

### Vineyard properties

Vineyard/Estate name: Santa Creu Plot in Sumarroca Estate

Soil composition: High levels of limestone and deep gravel deposits.

Training method: Royat doble

Altitude: 150-200m

Exposure: south, southeast, northwest

Yield/ha: 4.500-6000 kg/ha

### Winemaking & vintage

Aging: 11 months

Harvest:

Vintage 2016 has the main characteristic and determining fact of being the driest in history with 55% less rainfall than usual. This factor, along with the slightly accumulated drought of the previous year caused the grapevines to react intelligently and naturally adapt to

expectations. Thus deciding not to grow the seeds of the grapes to ensure that they ripen impeccably. As for the temperatures, autumn and winter were extremely warm with an

average temperature of two degrees higher than normal. The rest of the year, temperatures were slightly above average around 1 ° C and without radically elevated records. In August, the minimum temperatures dropped and helped correct the maturation of the small seeds.

First vintage: 2005

Number of bottles of this vintage: 25.000

Fermentation: Stainless steel tanks with temperature control. 2 weeks macera-

### Analytical data & allergens statement

Alcohol: 13,50%

Residual sugar (dosage): -

Acidity: 5,7 g/l (tartaric acid)

pH: 3,40

NO conté: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites

