



Clua Domènech Terra Alta Tinto Barrica

(TAY-rah AHL-tah TEEN-toh bah-REEK-ah)

Aged in French oak barrique (“barricas”) for about 8 months, this wine fills the senses with lush, opulent dark fruits, smoky vanilla, and a clean, focused finish that lasts and lasts.

 LOCATION	Catalunya, España. <i>(D.O. Terra Alta)</i> 20 hectares. 480 meters.	 SOIL	Calcareous and clay.
 ESTATE	Clua Domènech. <i>(CLOO-ah doh-MAY-nake)</i>	 VINE	Trellised vines. 2,550 vines per hectare. 1 bottle per plant average yield.
 WINEMAKER	Xavier Clua & Rosa Domènech. <i>(CHA-vee-ay KLOO-ah)</i> <i>(ROH-sa doh-MAY-nake)</i>	 VINIFICATION	25 day maceration in stainless steel.
 VARIETALS	45% Garnacha, 20% Cabernet, 15% Syrah, 15% Merlot, 5% Pinot Noir.	 BARREL	2nd passage French oak barrique.
 RESIDUAL SUGAR	3.0 grams per liter.	 MATURATION	8 months in the barrel. 12 months in the bottle.
 ACIDITY	5.5 grams per liter.	 VINTAGE PRODUCTION	1,000 cases.
 ALCOHOL	13.5% by volume.	 FOOD PAIRING	Perfect with steak and bleu cheese, grilled vegetables and all things pork.

