



Clua Domènech Terra de Pedres

(TAY-rah day pay-DRAYS)

Made from a fascinating blend, based on Tarragona's main varietal, Garnacha (Grenache). Made with pleasingly ripe fruit, this wine is fresh and easy to enjoy, with alluring minerality and a dark, smoky complexion – perfectly representing the best of Spain.



LOCATION

Catalunya, España.
(D.O. Terra Alta)
20 hectares. 480 meters.



SOIL

Calcareous and clay.



ESTATE

Clua Domènech.
(CLOO-ah doh-MAY-nake)



VINE

Trellised vines.
2,550 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Xavier Clua &
Rosa Domènech.
(CHA-vee-ay KLOO-ah)
(ROH-sa doh-MAY-nake)



VINIFICATION

20 day maceration.
5 months in stainless steel.



VARIETALS

40% Garnacha,
20% Cabernet, 20% Syrah,
10% Merlot,
10% Tempranillo.



BARREL

No barrel aging.



RESIDUAL SUGAR

3.0 grams per liter.



MATURATION

No bottle aging.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

3,700 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

It is great with steak skewers,
barbecued salmon, or hard cheese.

