



TERRITORI 2019

Red Grenache / Carignan

In 2016, new wines were born at JGV.

Specifically, four single vineyard wines (the 'Crus') and a very special *coupage*, **Territori**. Last year, with the **2018 vintage**, **Territori** was between the **best 100 wines of Spain** according to the American critic **James Suckling**.

- ✓ Territori 2018 – 94 score – James Suckling (USA)
- ✓ Territori 2017 – 92 score – James Suckling (USA)
- ✓ Territori 2016 – 92 score – Guia Peñín (Spain)

Territori is one of the most **balanced**, **structured** and **representative** wines of the Montsant area.

It is made with **Garnacha Tinta** and **Cariñena**, the two traditional varieties of the area that complement each other perfectly. Garnacha Tinta, always so grateful, brings red fruit, **Mediterranean touches** and **elegance**. While the Cariñena, with a very expressive **acidity**, makes it reborn with more **mineral** and **forest** hints.

The grapes come from the best plots that we work in the **Serra d'Almos**. In this case, from the *Figuerals* vineyard (at 285 m) and from the *Maimó* vineyard (at 230 m). The two plots, so close and so different at the same time, offer different soils. One is **extremely calcareous** with limestone, clay and slate, and the other is **calcareous-clay** (the typical soil of Montsant known as “Panal”).

All works in the vineyard are **manual** and we do **not use** any **chemical-synthetic product**. Following the principles of **organic** and **biodynamic viticulture**, we guarantee **biodiversity**, the **sustainability** of the vineyard and the **essence of its origin**.

In the winery, we accompany the grape in its transformation, but almost **without intervention**. In this way, we maintain the **essence** of the grape variety and the vineyard until its final result.

Complex, voluptuous and balanced.

Red fruits, forest fruit jam, violets and balsamic touches.

Fresh with mineral, white pepper and cedar hints.

Very lively, rounded and well defined.