

# Mas Negre, garnacha tintorera

*Organic and vegan  
certified wine,  
biodynamic agriculture*

## DESIGNATION OF

ORIGIN:	Valencia
CLIMATE:	Mediterranean
GRAPE:	Garnacha Tintorera
SOILS:	Stony, limestone, clayey
ALTITUDE:	670-780 meters
VINE AGE:	25-35 years
AGRICULTURE:	Organic Certified, biodynamic
PRUNING:	Espaldera and vaso
PRODUCTION:	2750 cases



Mas Negre is made by suitably combining technology and innovation with the tradition in the cultivation of agricultural holdings of three generations, using ecological and biodynamic methods to obtain the best wines.

The situation of the vineyards is in the municipality of Requena, Valencia. With cold winters, mild springs and autumns, hot and dry summers. The land has different textures, predominantly limestone, clay and gravel. In this way, the appropriate combination of climate and "terroir" that our location presents, favors the obtaining of wines with soft tannins. Mas Negre is a wine obtained by means of the autochthonous variety of Garnacha Tintorera grape, coming from old vines with low production and manual harvesting. Mas Negre is a cuvée made by the Pastor Gilbert Family in collaboration with the oenologist and viticulturist R. Valiente, a pioneer in organic and biodynamic farming in Requena, Valencia.

**Vinification:** Grapes from old vineyards harvested manually. Fermented in stainless steel tanks with indigenous yeasts, subsequently aged for 4 months in French barrels. With a light filtering afterwards before bottling.

**Character:** It has a dark red color, with a medium layer and a nice trim with purple tones.

On the nose, this is where this monovarietal is shown. Aromas of wild flowers and red fruit with certain mineral notes characteristic of the soil and the area. Fresh and sweet on the palate, with notes of plum, cause in its journey in the mouth and quite long and balanced finish.

**Gastronomy:** All kinds of meats, sausages, barbecues, cheeses, pasta and salads.

[www.vinosdeterrunos.com](http://www.vinosdeterrunos.com)