



CARA NORD

Trepat Rosat

For centuries mountains were obstacles to human endeavor and places of wild unchecked natural forces. Now from California to Sicily to Spain, mountains are no longer seen as an obstacle but a desirable place for a vineyard. A short list of the benefits of altitude would include: interesting geology, drainage, poor soils, diurnal temperature shifts and higher UV exposure resulting in greater color and tannin. So when Tomas Cusine (Cervoles and formerly Castell del Remei), Xavier Cepero (formerly Espelt) and Eric Solomon started working on a project there was no doubt that a mountain would be involved. Luckily they found just the spot in the Sierra Prades in the DO of Conca de Barberà located between the Priorat and Costers del Segre.

The vineyards of Cara Nord, quite literally “North Face” are located on the north-facing slopes of the Sierra de Prades from 350 to 800 meters above sea level and surrounded by a national nature preserve. Here vines are challenged by continuous temperature changes, intense UV exposure and poor stony soils. The region has a complex geology where rocky slate gives way to limestone and gravelly clay and where the climate is influenced by the warm interior of Spain and the moderating influence of the Mediterranean. The geology of these sites, combined with the diurnal shifts in temperature, means Cara Nord can produce wines from grapes that are fully mature, but retain a high level of natural acidity and completely ripe tannins.

While sharing lunch with Xavier Cepero in the Spring of 2016 we found ourselves talking about Trepat – the relatively unknown, but most interesting indigenous grape grown in Conca de Barberà. With an increasing interest not only in indigenous varieties, but more elegant and expressive wines from Spain, we were delighted to hear that Xavier has access to some Trepat and we liked what he sent us so much that we decided we needed two versions – a rosé and a red!

ORIGIN

Spain

APPELLATION

Conca de Barberà

SOIL

Clay, limestone, slate

AGE OF VINES

55

ELEVATION

550 meters

VARIETIES

Trepat

FARMING

Practicing organic

FERMENTATION

Hand harvested, destemmed, crushed, short pre-fermentation maceration followed by a bleeding of a portion of the free-run juice

AGING

3 months in tank

