

CAMINO

Black Grenache - Syrah - Cabernet Sauvignon

DO.EMPORDÀ

Tasting Notes

Camino is the wine that motivated the creation of Terra Remota.

Balance as a path, balance of the 3 grape varieties, balance in the subtle extraction through manual punching down under reductive conditions with elegance as the final goal.

Fermentation temperature between 18 and 20 degrees. Each grape variety (60 to 70%) is aged separately in 5000-liter oak barrels for 12 months.

Wine Characteristics

Acidity - Freshness	● ● ● ● ●
Tannins - Silky	● ● ● ● ●
Fruitiness - Red Berries	● ● ● ● ●
Body - Medium	● ● ● ● ●
Persistence - Long	● ● ● ● ●

Some aromas



Food and wine pairings

Lightly salted ribeye steak

Guinea fowl vol-au-vent

Costa Brava gambas

Scrambled eggs with black truffle



TERRA REMOTA 

Granite Soil
Organic farming