



TERRA MÄDI®

TERRA: From Catalan: "goddess of the earth; the Earth itself"
MÄDI: From Otomí (indigenous language of México): "loved; to love"

The literal meaning of the name is: *BELOVED EARTH*, Name with character that invokes Mexican roots, and represents the union of winemaking methodologies from Catalunya with the grapes and terroir of central México.



TERRA MÄDI® TEMPRANILLO CRIANZA

RED WINE • TEMPRANILLO

ANALYSIS

12.5% ALC. VOL.
7.0 g/L TOTAL ACIDITY
4.1 pH

SERVING TEMPERATURE 10°C to 16°C

PAIRING

Soft cheese, BBQ ribs, pasta with red sauce.

VINIFICATION

Grapes are manually selected and destemmed; next, a cold maceration (6°C) is carried out in stainless steel vats during four days, followed by a controlled fermentation at 25°C with constant pumping over for 10 days. The wine is aged in oak barrels before blending and final bottling.

TASTING NOTE



Bright garnet red color with ruby hues, good density.



Fruity and floral aromatic intensity thus evoking the aromas of red fruits, plums, tobacco, red flowers and cherries denoting notes of vanilla and coconut.



Elegant wine, lively acidity characteristic of the region, ending in a velvety and smooth tannin aftertaste.

AGING

2 months in American & French oak barrels and 8 months in bottle.



SALA VIVÉ

Freixenet

CULTIVATE ZONE Valley of Bernal, Ezequiel Montes, Querétaro, México.



The unique geo-climatic conditions of Finca Sala Vivé vineyards result in an extreme viticulture, which, in turn, translates into very high quality.

Northern Hemisphere
2,000 mamsl.

35°Cmax.
-2°Cmin.

Mild
Semi-desertic.

287 mm.



Cardel Wines
Importer & Wholesaler

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