



# CARA NORD

## Negre

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 Barbera 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.

John Muir famously said, “The mountains are calling and I must go,” which is a fitting slogan for Cara Nord, a joint project of Tomas Cusine, Xavier Cepero and Eric Solomon located in the Sierra Prades. Here elevation, UV exposure and climate combine to create a refreshing take on the “classic GSG blend.” The second G stands for Garrut, an indigenous variety frequently confused with, or a local name for, Monastrell. There are partisans on both sides of the debate.

### ORIGIN

*Spain*

### APPELLATION

*Conca de Barberà*

### SOIL

*Clay, limestone, slate*

### AGE OF VINES

*15-50*

### ELEVATION

*350-800 meters*

### VARIETIES

*Garnacha, Syrah, Garrut*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, destemmed, fermented in vat with frequent pigeage*

### AGING

*6 months in French oak barrels*

### ACCOLADES

91 – 2016 Cara Nord Negre – Jeb Dunnuck

90 – 2015 Cara Nord Negre – Wine Advocate

91 – 2014 Cara Nord Negre – Vinous Media

