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| Owner: | Edetària S.L. |
| Winemaker: | Luis Otero |
| Viticulture: | Luis Otero – Joan Angel Lliberia |
| Town: | Gandesa |
| Regional appellation: | D.O. Terra Alta |
| Variety: | 100% Garnatxa Blanca |
| Crop: | 2015 |
| Harvest: | 28 th August - 12 th September |
| Vinyards: | Own and rented. Vines 10 to 25 years old |
| Soil: | “Panal” , “Tapàs” |
| Formation: | Bush vines and trellised vines |
| Plantation density: | Between 2500 and 3000 vines per hectare according to plots and topography |
| Sea Level: | 350 – 400 m |
| Pruning method: | Double cordon royat and gobelet |
| Climate: | Microclimate marked by the Mediterranean influence |
| Rainfall: | 400 – 500 mm |
| Topography: | Semi-terraced slopes and terraces. |
| Vinification: | Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kg boxes. Grapes maintained at 10°C during the process. Manual table selection. Soft destemming and pressing in inert atmosphere. Static racking of most during 24 hours and fermentation in 100 hl steel tanks at 15°C. |
| Ageing: | 3 months on its own natural yeasts applying the “Battonage” technique. |
| Bottling: | Clarification with isinglass. Open filtering for shine. |
| Wine Profile: | Maximum expression of the indigenous White Grenache variety achieving delicacy and simplicity. |
| Tasting Note: | Fine and elegant aroma with distinct fruit and floral notes and hints of citric. Fresh and silky, with a soft and persistent end. |
| Recommendations: | Shows its best during the next 2 years. |