



Owner:	Nova Caliterra SLU.
Winemaker:	Luis Otero
Viticulture:	Luis Otero – Joan Angel Lliberia
Town:	Gandesa
Regional appellation:	D.O. Terra Alta
Variety:	100% Garnatxa Blanca
Crop:	2021
Alcohol content %:	13°
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.