

HERÈNCIA  ALTÉS
Craft • Protect • Inspire

**AWAKENED BY
NATURE**



Craft

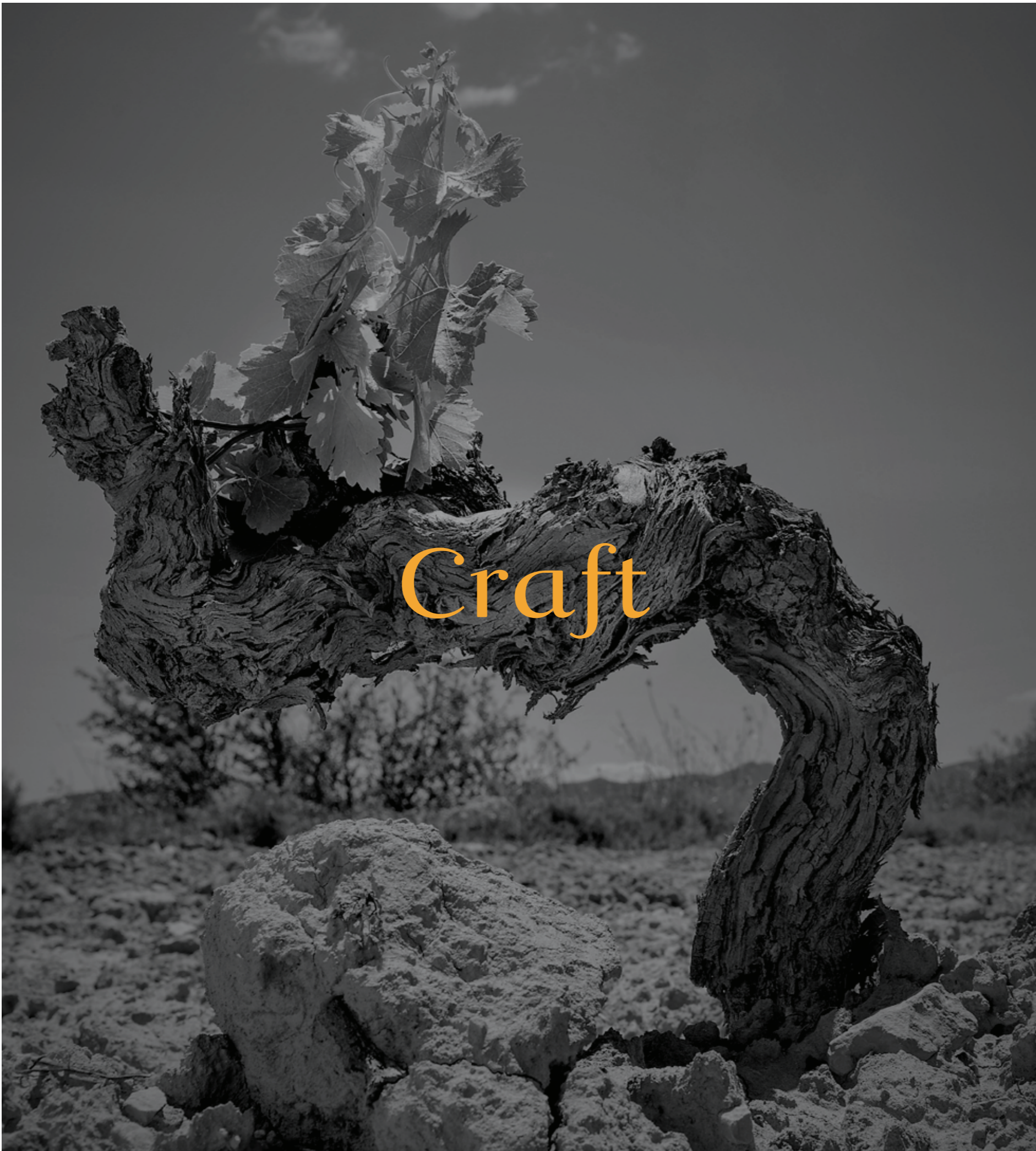
From the vineyard to the winery, from the land to the glass, we take care of every small detail to ensure our wines are an expression of purity, freshness, longevity and elegance.

Protect

We understand winemaking as a cycle which integrates vine-growing and wine production within an ecosystem to preserve landscapes, protect biodiversity and minimize environmental impacts.

Inspire

Wine connects our senses to nature. Getting to know Herència Altés helps us to understand the importance of respecting the cycles of nature.



HARMONY BETWEEN THE LAND AND HUMANS

We think of our relationship with the land and the creation of our wines in the same way an artist creates a work of art or an artisan demonstrates their craft. A deep-rooted natural link between the land and its fruit.

We cultivate our vines with the utmost respect for the biodiversity and life found in the soil and surrounding area. Organic agricultural methods and techniques such as allowing vegetation to cover the land or animals to graze leads to strong ecosystems able to face up to challenges like the effects of climate change.

We believe firmly in a philosophy of minimum intervention. We respect the fruit and create wines in the most natural way possible to maintain the essence and express the personality and unique features of each grape variety and type of soil.



Protect



A NATURAL AND CULTURAL HERITAGE

Vines as protectors of our landscape and guardians of biodiversity.

Small cultivated plots among almond and olive trees and dry-stone walls. Old vines and local grape varieties, with Garnatxa leading the way, make up a unique winegrowing legacy.

The authenticity of a landscape, a territory and winemaking traditions passed down from generation to generation. **We strive to preserve and protect this inheritance, the defining feature of our wines.**



Inspire



THE SPECIAL CHARACTER OF TERRA ALTA AND A WAY OF LIFE

When we enjoy a wine, we set out on a journey through our senses to its origins and we experience the life and rhythms of its landscape and surroundings.

With every sip, our wines transport you to a special place, Terra Alta. Character, terroir and a way of life come together at Herència Altés.

Fresh, serene and elegant wines crafted in the heart of Terra Alta at the foot of the Coll del Moro hill, home to the remains of an Iberian settlement where wine was already being made back in the third century BC. A coherent and dedicated winemaking project, committed to the local territory and the environment.

A history full of traditions and life which we explain enthusiastically to anyone who wishes to visit our winery and vineyards.



HERÈNCIA ALTÉS, A LIFE PROJECT

Núria Altés was born in Batea (Terra Alta), the latest generation of a family who have worked with and taken care of their winemaking heritage over the years and passed their love for the land on to her.

Rafael De Haan was born in Kent (England) to an English father and Spanish mother. A passion for authentic wines led him to discover Terra Alta, a wonderful place where he found much more: a family and a life project.

These childhood experiences growing up among vines, and a passion for the land and the world of winemaking encouraged Núria and Rafa to set up this wine project in 2010 which we now know as Herència Altés.

A STORY OF LOVE AND COMMITMENT

Herència Altés is the story of a dream come true. A story born from love for the land and a commitment to care for it.

Terra Alta, birthplace of Núria and now home to Rafa too, is the essence of the Herència Altés project, the place where everything comes together.

A commitment to respect, protect and take care of their natural heritage is at the backbone of the winery's work. Cultivating vines and producing wines respectfully to ensure that future generations will also be able to enjoy this territory, its land and its fruits.



Núria Altés

Born in Batea (Terra Alta) From a winegrowing family, she soon learns to appreciate and love the land and the work involved

Studies Agricultural and Farming Engineering

1976

1994

1996

2005

Together with Rafael, they start producing a variety of wines in different regions of Spain

First steps into the world of winemaking, working at a wine cellar in Batea

Herència Altés is founded and they produce their first four wines

2010

They purchase the La Xalamera and Lo Grau de l'Inquisidor estates

2013

An old building in Batea is converted to house the winery and they buy the La Serra estate

2015

The new winery is built at the foot of the Coll del Moro hill

2016

*Organic agriculture certificates awarded to all their wines
Vinari Nissan Prize for Best Environmental Project 2019 in Catalonia*

2019

Decanter rates La Serra Blanc 2017 as the best Garnatxa Blanca in Spain (96 points)

2020

The winery becomes a Silver Member of International Wineries for Climate Action

2022



Rafael De Haan

Born in Kent (England)

1977

BA Degree in History

1998

His father introduces him to the world of wine at a young age. His first job involves wine imports from Chile and Argentina to London

2000

First visit to Terra Alta, searching for quality Garnatxa Blanca wines to export to the USA

2003

ON THE LAND

RESPECT AND NATURAL BALANCE

We work our vineyards manually using organic agricultural methods and show the utmost respect to the environment and the natural and cultural heritage these lands make up. We protect and maintain the legacy our old vines have gifted us with, consolidating and caring for biodiversity and the riches these soils offer.



We consider vine growing to be part of an ecosystem. A balance between agriculture and the surrounding environment which guarantees the welfare of the vines and helps them resist threats.

All our vineyards have received the official organic agriculture certificate. We also use agroecological methods with alternative techniques to maintain the vines' health and help generate life in the soil and territory.

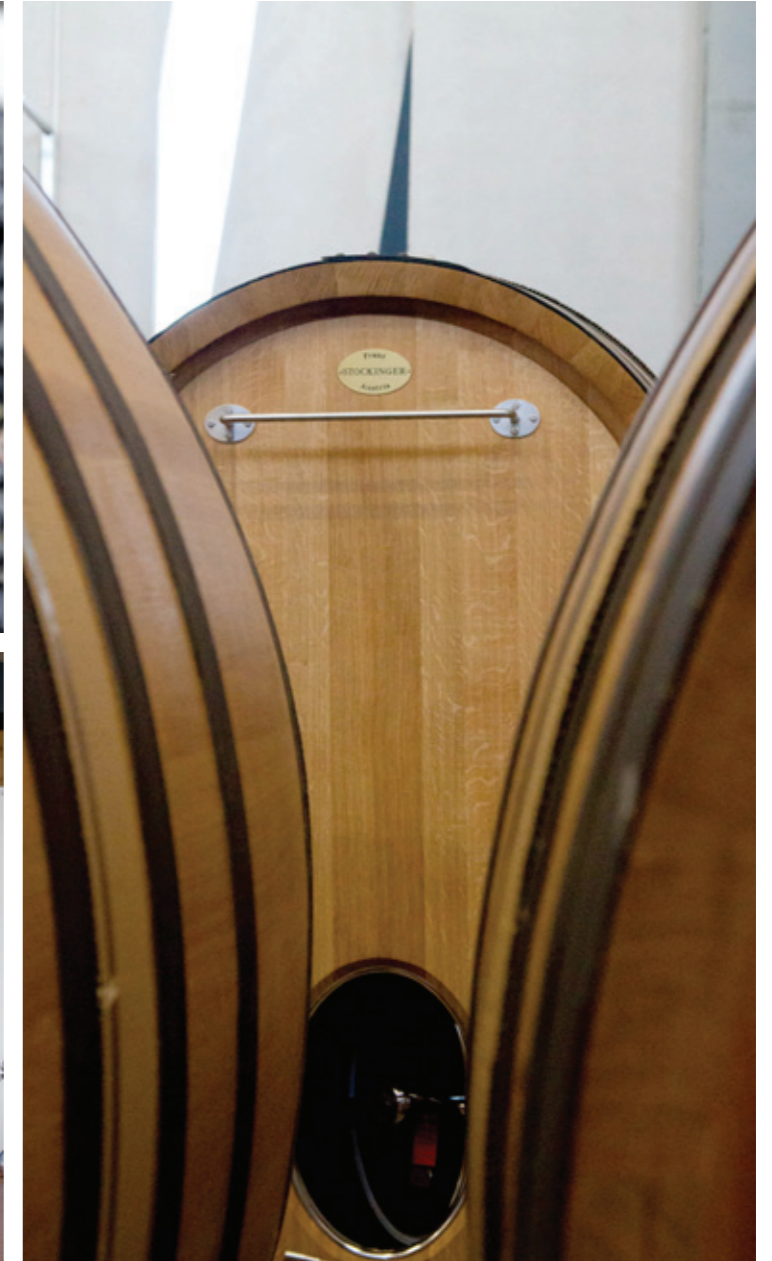


The soil is our ally. We respect the structures of the soil and adapt our work to the climate to make the most of each kind of soil.

WINERY

HONESTY AND ELEGANCE

We hold to a philosophy of minimum intervention at the winery. We strive to bear the least possible influence on the winemaking process, seeking out the elegance and respecting the essence of each grape variety.



As the life cycle of the vines comes to completion, grapes are harvested. Each variety is collected at its ripest and the grapes are **carefully selected at the sorting table.**

We ferment the fruit using micro-fermentations in small vats to maintain the personality of each variety and soil type. **We carry out natural and spontaneous fermentation** using local yeasts from the vineyards.

We use concrete tanks to lessen the chances of external aromas in the wine. When we use wood, we prefer to use large foudres which reduces the influence of the oak. The rest of the process is down to time; **time ages and brings out the personality of our fresh, serene and elegant wines.**



COMMITTED TO THE TERRITORY AND SUSTAINABILITY

Our work is inexorably connected to our commitment to take care of these lands and their natural heritage. With this in mind, as well as using organic and regenerative agricultural practices, we have developed an environmental project to respect the cultural heritage and preserve the landscape and biodiversity.

We have planted thousands of native plants and trees, installed nesting boxes for insect-eating birds, dug out a pond to recreate a natural habitat, and carried out hacking methods to reintroduce local species of birds currently in decline. These activities help to

protect and re-establish local plants and wildlife and attract insects and birds, creating an ecosystem which can reduce the plagues and diseases which affect vines.

We mainly work with renewable energy thanks to solar panels which produce 80% of the electricity we need. We are constantly striving to reduce our carbon footprint and aim to become completely self-sufficient in questions of energy in the near future.



We are members of the IWCA

We have been members of the International Wineries for Climate Action (IWCA) association since January 2022. It is a non-profit organization made up of environmentally-committed wineries which work to create climate change mitigation strategies and decarbonize the winemaking industry.





LA SERRA

Old vines full of character



LA XALAMERA

Small plots and dry-stone walls



LO GRAU DE L'INQUISIDOR

Iberians, Romans and Garnatxa

EMBLEMATIC VINEYARDS

LA SERRA. One of the winery's most emblematic plots. At this altitude the local Garbí and Cerç winds rarely let up. Old vines, around a hundred years old, planted at the start of the twentieth century, have stood up to and resisted these winds and the passing of time. The plants produce exceptional fruit in a landscape of tough dry conditions and a climate of extremes. Unique vines with a Terra Alta character.

LA XALAMERA is a bucolic estate made up of a mosaic of small plots separated by dry-stone walls. Sun and shade. Poor, rocky and difficult soil. The land was also an observer of one of the most bloody moments in the recent history of Catalonia, the Battle of the Ebro. Even today, farmers occasionally come across pieces of shrapnel in the soil, a reminder of the importance of preserving our historical memory.

LO GRAU DE L'INQUISIDOR. Located at the foot of the Coll de Moro hill, home to the remains of an ancient Iberian settlement, the estate has also recently revealed the remains of a Roman settlement. The Herència Altés winery building now also shares this charming site full of history. Small plots of old Garnatxa Blanca vines and other local varieties are planted on terraces on the slopes of the estate.

SINGLE VINEYARD WINES

The oldest vines in each of our single vineyards provide the grapes to make these memorable wines fit for special occasions.



LA SERRA BLANC

- Garnatxa Blanca 100%
- 17 months in a Austrian oak *foudre*
- ≈ 425 - 450 m
- Soils with calcareous predominance
- Planted in the early s.XX
- Organic wine

TASTING NOTE

A pure Garnatxa Blanca estate wine, a symbol and emblem of our winery. A clear and bright soft golden colour. Sharp and direct aromas of wax, apricots, peaches, spices and lemon peel. Fresh and concentrated on entering the mouth, packed with minerality. A dense and creamy mouthfeel with a lingering finish. All in all, a wonderfully elegant wine.

PAIRING

Salmon tartare

Did you know...? La Serra is a tribute to Nuria's grandfather. Both he and the vineyard were from the same generation, born in the early 20th century.

AWARDS **94** MIQUEL HUDIN 2020
96 DECANTER BEST GB SPAIN 2017
 GRAN VI BLANC TERRA ALTA 2019
 BEST GB 2020 GUIA DE VINS CAT 2017 - 2020

LA SERRA NEGRE

- Carinyena 80% and Garnatxa 20%
- 18 months in a 600-litre Austrian oak *foudre*
- ≈ 425 - 450 m
- Soils with calcareous predominance
- Planted in the early s.XX
- Organic wine

TASTING NOTE

The old Garnatxa and Carinyena vines at the La Serra estate produce powerful and concentrated grapes which create an intense wine packed with black fruit, such as ripe cherries, and a refreshing herbal sensation with notes of coffee and toffee. The freshness of old Carinyena embellished with mineral touches stands out in the mouth. A lively and deep wine.

PAIRING

Slow-roasted shoulder of lamb

AWARDS **93** JAMES SUCKLING 2019
93 MIQUEL HUDIN 2019
92 JAMES SUCKLING 2018
9,68 GUIA DE VINS DE CAT 2018

LA XALAMERA

- Garnatxa 100%
- 14 months in a Austrian oak *foudre*
- ≈ 402 - 442 m
- Fine clay-sandy upper layer that rests on a thick limestone layer
- Between 25 and 30 years old
- Organic wine

TASTING NOTE

A bright and lively violet colour. An expressive nose with tantalizing aromas of red fruits, raspberries and mineral notes. Very fresh and fruity in the mouth with pleasant, silky sensations.

PAIRING

Partridge in vinaigrette sauce

Did you know...? In La Xalamera vestiges of the Battle of the Ebro are still hidden and, from time to time, the earth spits them out to replenish our historical memory.

AWARDS **93** JAMES SUCKLING 2020
93 MIQUEL HUDIN 2020
92 JAMES SUCKLING 2019
92 PENIN 2019
9,72 LA GUIA DE VINS 2019

LO GRAU DE L'INQUISIDOR

- Syrah 85% and Garnacha Peluda 15%
- 24 months in 300-litre or 500-litre French oak *foudres*
- ≈ 400 - 470 m
- Fine clay-sandy upper layer that rests on a thick limestone layer
- 30 - 35 años

TASTING NOTE

A dark, intense and dense colour. A nose rich in violets, cocoa and spices. Deep and rich in the mouth, with a good volume and structure. Sweet tannins accompany a very lively freshness. A long and lingering finish. A serious wine blending the depth of age with the freshness of the Terra Alta region.

PAIRING

Mature cheeses, meat stews, or to enjoy with a good book beside an open fire.

Did you know...? In the Lo Grau de l'Inquisidor estate, archaeologists have located a Roman settlement sheltered by ancient Garnatxa Blanca vineyards.

AWARDS **93** JAMES SUCKLING 2019
92+ MIQUEL HUDIN 2019
93 JAMES SUCKLING 2018
 GRAN VI NEGRE D.O. TERRA ALTA 2018

SINGULAR WINES

Unusual wines with lesser-known varietals and artisanal techniques delivering a sensorial journey in the glass.

LA MUSARANYA



Garnatxa Blanca



Batonnage of fine lees for 5 months in concrete tanks



≈ 400 - 450 m



Calcareous with a sandy-clay texture.



Combination of 65-year-old with 15-year-old vineyards



Organic wine

TASTING NOTE

Pale straw colour, with a greenish and very bright trim. On the nose it goes between fruits and white flowers, with yeast presence and with a wild and spicy finish. Light entrance but with an enveloping, silky step. Long aftertaste.

PAIRING

Romesco monkfish or roasted gilthead bream with Mediterranean herbs.

Did you know...? Musaranya (Shrew) are small mammals that can be found almost everywhere in the world and are the most active of all. They hunt day and night and many species eat their own weight of insects on a daily basis. They are essential for a good balance of biodiversity around the vineyard.

AWARDS

90
MIQUEL HUDIN
2022

90
JAMES SUCKLING
2022

LLUNARI



Garnatxa Blanca 100%



6 months in 600l amphorae



> 450 m



It is mainly limestone-based soil with a variety of textures



Between 25 and 45 years old



Organic wine

TASTING NOTE

Great aromatic intensity, with hints of green quince and orange peel zest. On the palate, it opens with notes of fennel and almond. It has a fresh salty entrance and shows great texture, and a long finish reminiscent of raw almonds.

PAIRING

It goes well with traditional marinated dishes a la vinaigrette (en escabets), such as sardines or chicken.

Did you know...? Orange wines have been part of our wine culture for centuries. In Terra Alta it is the most traditional way of making wines

AWARDS

91
JAMES SUCKLING
2022

90
MIQUEL HUDIN
2022

9,7
GUIA DE VINS
2021

TREMENTINAIRE



Garnatxa Blanca 100%



24 - 30 months



≈ 390 - 420 m



Clay-containing sand on limestone rock



Between 30 and 60 years old



Organic wine

TASTING NOTE

Orange skin-fermented wine, with a bright orange colour. Aromas of herbs and plants and dried orange peel bring to mind well-matured traditional rancio wines. Fresh, intense, dry and elegant in the mouth.

PAIRING

All kinds of cheese, dried fruit and nuts.

Did you know...?

Trementinaire is a tribute to the wise and medicinal women who lived in the mountains.

AWARDS

93
JAMES SUCKLING
2020

93
MIQUEL HUDIN
2020

93
JAMES SUCKLING
2018

BEST VI
BRISAT 2022
GUIA DE VINS CAT
2018 - 2022

BEST GARNATXA
BLANCA 2020
GUIA DE VINS CAT

92
DECANTER
2016

LA TARENTINA



Garnatxa Peluda



Batonnage of fine lees for 3-4 months in concrete tanks



≈ 400 - 450 m



Combination of 60-year-old with 25-year-old vineyards



Calcareous with a sandy-clay texture.



Organic wine

TASTING NOTE

Very pale and bright onion skin colour. On the nose there are notes of raspberry, rose and grapefruit, with the presence of yeast and with a very Mediterranean finish.

PAIRING

Rice with nettles or an eel chapadillo.

Did you know...? Myrtus Tarentina is a wild aromatic plant with medicinal properties that is emblematic of Mediterranean culture. It adapts to all kinds of terroirs, preferring those that are poor in organic matter and with mild climates.

AWARDS

91
JAMES SUCKLING
2022

90
MIQUEL HUDIN
2022

LA PILOSA



100% "Hairy" Garnatxa



28 months in a 5000-litre Austrian oak foudre



≈ 420 - 450 m



Clay-containing sand on limestone rock



Between 25 and 45 years old



Organic wine

TASTING NOTE

A bright, medium-hued garnet colour. Aromas of raspberries and spices combine with a herbal touch. A very fresh and light first taste in the mouth soon leaves a spicy character. A refined and elegant palate with a lingering aftertaste.

PAIRING

Roasted rack of lamb with a mustard crust.

Did you know...? The woman who illustrates the label symbolizes the character of the wine, being sour, fresh, spicy and wild, transgressive and rebellious.

AWARDS

94
MIQUEL HUDIN
2021

93
JAMES SUCKLING
2021

9,7
GUIA DE VINS CAT
2019

93
JAMES SUCKLING
2019

92
VINOUS
2017

93
DECANTER
2016

VEREMA TARDANA EXCLUSIVE EDITION



Garnatxa Blanca 100%



5 years in a 225-litre French oak barrel



440 m



Fine clay-sandy upper layer that rests on a thick limestone that in some points comes to the surface.



27 years old



Organic wine

TASTING NOTE

Bright amber colour. Notes of dried orange peel, caramel, hazelnuts and Mediterranean herbs delight the nose with a pure expression of Garnatxa Blanca. Fresh and unctuous in the mouth with a lively acidity.

PAIRING

Traditional sweets from Terra Alta such as hazelnut cake or jam cakes (panadons)

Did you know...? The sum of the altitude, the great exposure to the Garbí and Cerc winds and the poverty in organic matter of the soil of this estate gives a grape with a lot of concentration and freshness. Ideal conditions to make this wine that comes to sweeten our memory and senses.



PARCEL WINES

Old vineyards in selected family-owned plots. Gastronomic wines that reveal the potential of the D.O. Terra Alta.



BENUFET

- Garnatxa Blanca 100%
- 5 months in concrete vats
- > 450 m
- Sand with clay content on limestone rock
- Between 30 and 90 years old
- Organic wine

TASTING NOTE

Old Garnatxa Blanca vines produce a concentrated and mineral wine with a bright straw-yellow colour. Aromas of both flowering and ripe white fruits delight the nose. Honest and clear in the mouth, with a wide and enveloping texture. A fleshy yet fresh wine with a lively acidity and a lingering and deep finish.

PAIRING

Creamy rice, seafood rice dishes and all types of fish. A very gastronomic wine.

Did you know...? The name Benufet is an Arabic toponym that persists to this day, many hundreds of years after it was given, and means Son of Ufet.

AWARDS

91+ MIQUEL HUDIN 2022	91 JAMES SUCKLING 2021	9,74 LA GUÍA DE VINS 2021	91 DECANTER 2018	90 WINE SPECTATOR 2018
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L'ESTEL

- 55% Garnatxa, 30% Carinyena and 15% Syrah
- 12 months in 500-litre French oak barrels and Austrian oak foudres
- ≈ 390 - 450 m
- Clay-calcareous
- Between 30 and 60 years old
- Organic wine

TASTING NOTE

A lively intense colour with a claret body and bright ruby-red rim. Aromas of black fruit and spices are accompanied by a stony minerality. Full-bodied in the mouth with flavours of deliciously ripe fruit and smooth tannins. Fruity and toasted notes enrich the structure and natural complexity of the old vines. Displaying a full and rounded sensation.

PAIRING

All kinds of grilled or barbecued meat.

Did you know...? L'Estel (the kite) honors the two winds that blow in the Terra Alta, the Cerç and the Garbí, vital to our viticulture.

AWARDS

93 WINE SPECTATOR 2019	92 JAMES SUCKLING 2017	91 VINOUS 2017	92 GILBERT & GAILLARD 2016	92 WINE SPECTATOR 2016
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CELASTRINA

- Garnatxa with a little of Syrah
- Batonnage of fine lees for three months
- ≈ 390 - 450 m
- Sandy, clayey and calcareous soils
- Between 30 and 60 years old
- Organic wine

TASTING NOTE

A pale salmon pink colour with faint bluish glints. Elegant and complex aromas blend floral notes and fresh fruit with hints of Mediterranean herbs. A fresh and pleasant entry in the mouth with sweet sensations. A delightful velvety sensation and a balance between fruit, minerality and an acidity which is never overpowering. It has a long and lingering finish.

PAIRING

Seafood rice, other rice dishes, any kind of fish. An extremely gastronomic wine.

Did you know...? The Celastrina is a small blue butterfly. Its common name is Naiads from Greek mythology, which refers to the typical habitat of this species, near the watercourse, shady and humid areas.

AWARDS

MEDALLA DE PLATA GRENACHE DU MONDE 2018
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VILLAGE WINES

Fresh and informal wines that are characterized by maintaining their varietal expression.



GARNATXA BLANCA



Garnatxa Blanca 100%



3 months on its lees



Sandy, clayey and calcareous soils



Between 10 and 25 years old



Organic wine

TASTING NOTE

Garnatxa Blanca is a fresh, honest and balanced wine. A splendidly expressive nose offers citrus and fruity aromas as well as Mediterranean herbs. Very fresh in the mouth, with an elegant and lively acidity.

PAIRING

Traditional tapas from the Ebro Delta region: cuttlefish, baby squid and steamed mussels

Did you know? The girl playing among the vineyards reminds us of past childhood times and memories hidden in the village of Batea.

AWARDS	91	90	9,67	91
	MIQUEL HUDIN 2022	JAMES SUCKLING 2022	GUÍA DE VINS DE CAT 2021	JAMES SUCKLING 2020

GARNATXA NEGRA



Garnatxa Negra 100%



6 months in Austrian oak foudres



Sandy, clayey and calcareous soils



Between 10 and 25 years old



Organic wine

TASTING NOTE

A quite clear Picota cherry red colour with violet rim. Intense aromas of red fruits, redcurrants and ripe yet fresh raspberries. Much more serious in the mouth than you'd expect. With soft pleasant tannins, a fresh entry and good length, it offers an enveloping texture and a splendid concentration of fruit.

PAIRING

Traditional Catalan snack of bread spread with tomato and olive oil accompanied by cured meats and cheese. Also goes well with pizza

Did you know? The arch that guards the hill that you see on the label is the only standing piece of the San Juan castle of Río Algars. A building of Templar origin that was built on a small Arab castle.

AWARDS	90	90	91	90
	JAMES SUCKLING 2022	MIQUEL HUDIN 2022	JAMES SUCKLING 2019	VINOUS 2018

CUPATGE



53% Garnatxa and 47% Syrah



6 months in Austrian oak foudres



Sandy, clayey and calcareous soils



Between 10 and 25 years old



Organic wine

TASTING NOTE

The seductiveness of Garnatxa and the power of Syrah blend together to create an excellent wine brimming with ripe dark fruits such as blackberries and plums. Balanced, harmonious and well-concentrated in the mouth with a pleasant texture.

PAIRING

Clotxa, a traditional dish from the Terra Alta region. A small round loaf of bread split open and stuffed with sardines, garlic, onion and roasted tomatoes.

Did you know? The old Square of Batea, the starting point of the old town of the Vil·la Closa, is a historic center with a magnificent medieval outline, with porches and arches where it is still possible to imagine the fort that once surrounded it.

AWARDS	90	90	91	90	90
	JAMES SUCKLING 2022	JAMES SUCKLING 2021	JAMES SUCKLING 2019	JAMES SUCKLING 2018	VINOUS 2018

ROSAT



Garnatxa Negra 100%



2 months on its lees



Sandy, clayey and calcareous soils



Between 10 and 25 years old



Organic wine

TASTING NOTE

A short maceration with the grape skins produces a charmingly bright and delicate pale salmon colour. A graceful nose combines fresh, sweet and acidic aromas of berries and forest fruit. It also has a very fresh mouth bursting with exquisite and tantalizing red fruit.

PAIRING

Salads and a variety of tapas

Did you know? The image of this wine is the old village of Pinyeres, belonging to the village of Batea, which was completely depopulated in 1973. The church still stands, a beautiful example of the architecture of the reconquest in transition to Gothic.

AWARDS	90
	VINOUS 2018

VINES, LANDSCAPES AND TERROIR

We own fifty hectares of organically cultivated vines between the towns of Batea and Gandesa in the Terra Alta region. About twenty hectares are old vines, planted during the first half of the twentieth century.

We are committed to preserving the old vines and the natural landscape and respecting the old dry-stone walls used to enable farming on these gentle slopes. The walls are also home to small mammals and reptiles and separate the different soils and features of each plot of vines.

OUR TERROIR

-  Mediterranean – Continental
-  Panal (a fine whitish sandy soil), chalk and clay
-  390 – 500 m above sea level
-  **White:** Garnatxa Blanca
Red: Garnatxa Negra, Hairy Garnatxa, Carignan and Syrah



LOCAL VARIETIES: HERITAGE AND IDENTITY

The local varieties from the region represent the legacy of generations of winemakers, the identity of these agricultural landscapes and the true character of our wines. We firmly believe in using local varieties to create wines with the freshness of the fruit and soil, wines which capture the character of the Terra Alta region.

Garnatxa Blanc undoubtedly stands out among local grapes but we also grow Garnatxa Negra, an undemanding and fun variety which has been present in the area for centuries, and Hairy Garnatxa, an exotic and elegant mutation of Garnatxa Negra which adapts perfectly to the poor dry local soils.

We also produce wines using Carignan, one of the oldest varieties in the area and known locally as Caranyena, and Syrah, the only non-local variety we work with, planting it at higher altitudes in search of freshness and acidity.

GARNATXA BLANCA, OUR MUSE

An elegant and gastronomic variety, Garnatxa Blanca is our muse. It embodies an expression of these lands and each vineyard, with its unique style creating special wines.

A rustic variety, resistant and resilient, but also a delicate grape when it comes to the winemaking process. Characteristics which enable us to produce an infinite range of surprising results, a dream come true.

The history of Garnatxa Blanca is closely linked to the history of Terra Alta. It has been grown here ever since the seventeenth century and roughly a third of the world's production of this variety is thought to come from here. Terra Alta and Garnatxa Blanca, an inseparable pair.

We produce five 100% Garnatxa Blanca wines here at Herència Altés in homage to our most loved and representative grape. A range of very different wines which show the potential and versatility of the variety:

- **LA SERRA BLANC:** accumulated wisdom of centennial vines. A mineral and complex wine.
- **VEREMA TARDANA:** a sweet finish to a fine meal. A surprising personality and freshness.
- **LA MUSARANYA:** a Garnatxa Blanca without additives, to enjoy 100% of the original flavour
- **TREMENTINAIRE:** an orange wine with wonderful texture and exciting flavours unlike any other wine.
- **LLUNARI:** the entrance to the past times and its way of making orange wines. Fresh and intense.
- **BENUFET:** the exotic side to Garnatxa Blanca. An explosion of white fruit and flowers.
- **GARNATXA BLANCA:** a fresh and stunning Garnatxa brimming with lively acidity.



OUR VINEYARDS



LA SERRA

Located between the small towns of Batea and Gadesa at an altitude of 425-450 metres above sea level, La Serra is one of the highest vineyards in the appellation. Two local winds have a strong influence on conditions: the south-eastern Garbí brings freshness from the sea and the drier north-western Cerç or Mestral helps prevent the spread of fungi and plant diseases.

La Serra covers 21.6 hectares. The main varieties are Garnatxa Blanca, Garnatxa Negra and Carignan, planted in the early twentieth century. The soil is very poor in organic matter. It is mainly limestone-based soil with a variety of textures.

Yields are low, ranging from 0.5 to 1 kg of fruit per plant. Vines are worked with manual and organic agriculture techniques.

BENUFET

Benufet is actually made up of three small plots of vines, located close to each other at altitudes between 420 and 450 metres above sea level. The influence of the Garbí and Cerç winds make it an ideal spot for cultivating vines and producing healthy fruit.

The three plots covering 8.2 hectares of chalky-clay soil over limestone rock are home to Garnatxa Negra, Garnatxa Blanca, Hairy Garnatxa and Syrah vines planted between 1984 and 2001.

LA XALAMERA

La Xalamera is a bucolic estate made up of 15 hectares of small plots separated by dry-stone walls on the eastern side of a plateau. Some of the vines were planted back in 1959 and working with them today represents our commitment to protecting the natural heritage of old vines.

Located between 402 and 442 metres, La Xalamera is in an eastward-facing valley under the influence of the Garbí wind, while the layout of the land means the vines are in the shade later on in the afternoon, avoiding the strongest hours of sun and creating fresher wines.

Soils are poor in organic matter and have a thin layer of sandy-clay soil over thick limestone rock which comes to the surface in some spots.

MANYOL

Garnatxa Negra vines thrive in a kind of whitish sandy-silt soil at Manyol known locally as 'panal', which originated in desert-like land over 60 million years ago. As it reflects the intense sunlight, it is an ideal type of soil to help grapes ripen perfectly.

A small vineyard of just half a hectare, located at an altitude of 390 metres above sea level.

LO GRAU DE L'INQUISIDOR

Lo Grau de l'Inquisidor is at the foot of the Coll de Moro hill, home to the remains of an ancient Iberian settlement. A 21-hectare plot sited between altitudes of 400 to 470 metres in an area surrounded by mountains.

The Cerç and Garbí winds and the natural barrier of the Els Ports mountain range, which prevents rough sea storms from reaching so far inland, ensure the vines enjoy good health.

The chalky-silt and clay soils retain water and minerals and resist the intense heat relatively easily.

The estate is worked manually using organic agricultural methods with the utmost respect for this historic landscape, a land with a wonderful past, and a promising future.

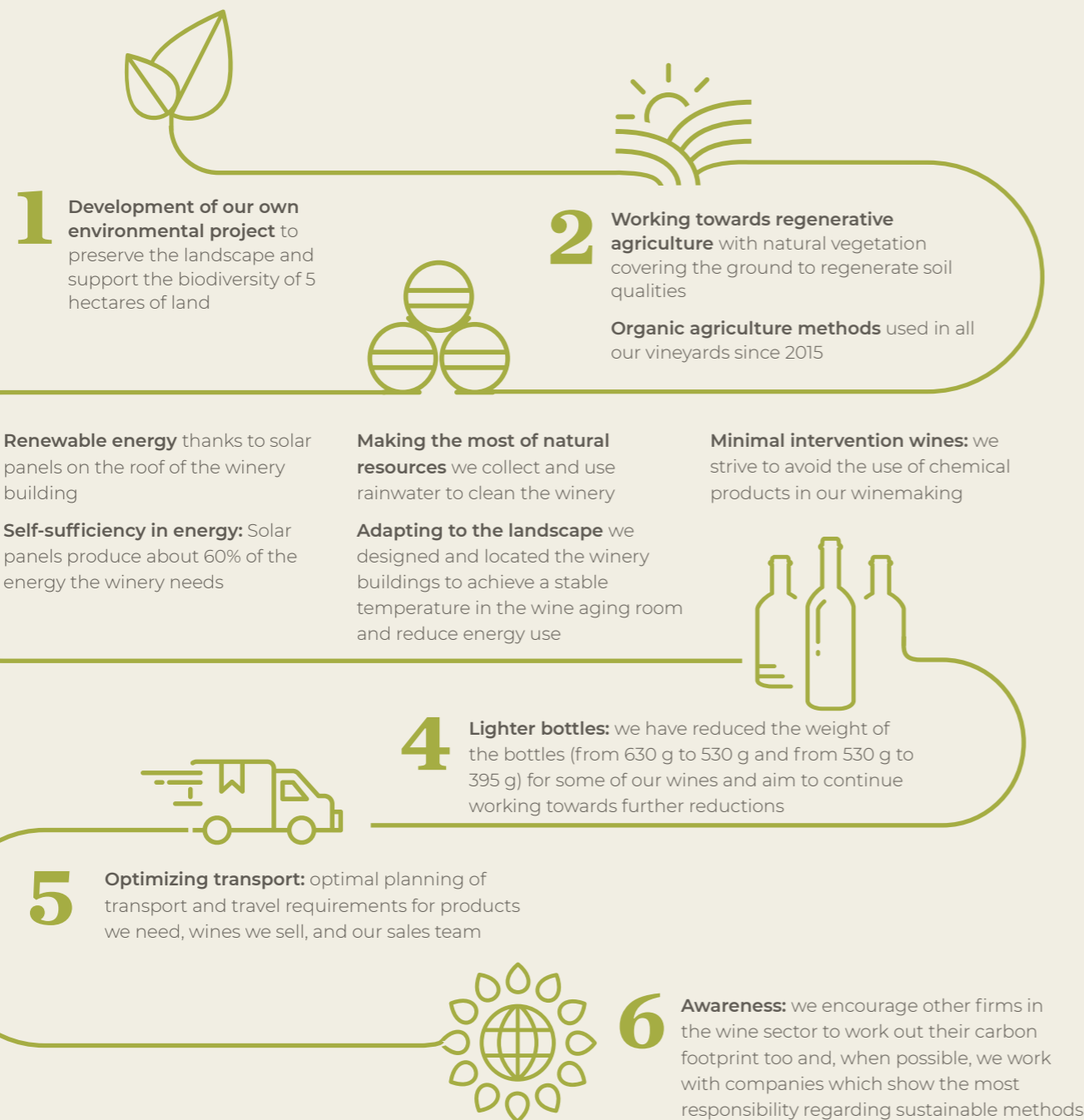
BORRASSONA

This estate consists of two very different plots, though both are poor in organic matter and not very productive. The lower area has a more clay-based soil, whereas the terraced vines further up have a more chalky ground and produce very low yields.

Two hectares of Garnatxa vines planted between 1980 and 1995 on south and south-east facing gentle slopes located between 400 and 425 metres above sea level.

INCREASING SUSTAINABILITY, REDUCING EMISSIONS

Our aim at Herència Altés is to achieve **healthier soils and maintain good agricultural practices**. With this in mind, we work towards **reducing our carbon footprint as much as possible** both in the winery itself and in our vineyards, before, during and after producing wine, in both a local and global way. We have designed an **all-round and fully coherent sustainable project**.



We are members of the **International Wineries for Climate Action (IWCA)** association which works towards decarbonizing the wine industry



COMMITMENTS

- ✓ **Reduce our carbon footprint every year**
We are fully committed to constantly reducing the carbon emissions per litre of wine we produce with the aim of minimizing our total annual footprint.
- ✓ **Check our results and continue progressing**
This is our medium-term *modus operandi*. Between 2018 and 2020 we achieved a 26% reduction in carbon emissions related to our electricity use and we improved our self-sufficiency to 60%.
- ✓ **Net Zero by 2050**
This is our goal. A recommendation proposed by the United Nations in the *Race to Zero* campaign.



CHALLENGES

- ✓ **Complete self-sufficiency in energy**
Achieve complete self-sufficiency in energy in the medium-term
- ✓ **Electric agricultural machinery**
Begin the transition to the use of electric agricultural machinery for working in the vineyards
- ✓ **Water treatment system**
Install a water treatment system to obtain clean water from used water

OUR CARBON FOOTPRINT IN NUMBERS





ENVIRONMENTAL PROJECT

Through our environmental project we have recovered **5 hectares** of land. We have planted 14,000 plants, bushes and trees, and restored and recreated a variety of habitats to favour repopulation with local plants and wildlife. We have carried out **hacking** methods to reintroduce species like the barn owl and kestrel.

We have been observing changes in the population of butterflies as part of the *Catalan Butterfly Monitoring Scheme* since 2021. Butterflies are key bioindicators of the state of the natural environment. All these activities form part of our goal of **strengthening ecosystems**.



REGENERATIVE AGRICULTURE

We are **working towards regenerative agriculture** at the winery using respectful pruning techniques and other practices when the weather conditions are appropriate. Since 2016, we have experimented with having a covering of vegetation on the land which aids a partial regeneration of the soil. This is particularly challenging in a dry area like this as both the vegetation as well as the vines themselves need a balanced access to water from rainfall.

In 2022, we started a collaboration with the **wine research center VITEC**. Their objectives are to study and analyse how soil, vines and grapes respond to the use of vegetation coverings in dry climates like ours – a method which has been used or studied very little until recently. We have begun trials with rows of vines with spontaneous natural vegetation and others with vegetation we have planted so as to collect and compare data regarding the two options in the short and medium-term.

ORGANIC AGRICULTURE

We have been using **organic agriculture** methods since 2015 in all our vineyards. We do not use pesticides or herbicides. We use natural fertilizers for the soil by, for example, allowing sheep to graze the vineyards or by shredding pruned branches to return to the soil.

Plant diseases and insect plagues are dealt with through biological control methods such as encouraging the presence of insect-eating birds. For this reason, we are committed to restoring the biodiversity of the area which will favour the **health of the vines**.



USING NATURAL RESOURCES

The **winery was designed and built** to adapt to the local landscape to maximise savings in energy use. With this in mind the wine ageing room and storage cellar for old vintage wines are underground to ensure ideal conditions of temperature and humidity in a natural way without consuming energy. We also make the most of the natural slope of the land to collect rainwater, which is reused for cleaning the winery, thus reducing our use of resources.

We also installed **solar panels** on the winery roof which currently produce 60% of the energy we need. Our medium-term goal is to achieve **self-sufficiency in energy**.

MINIMAL INTERVENTION WINES

We show the utmost respect for the qualities of the fruit and we produce and age wines in the most natural way possible. By doing this, **we avoid the use of chemical products wherever possible** in our winemaking process. We aim to highlight the essence of each grape variety we use through the uniqueness of our terroir. We carry out spontaneous fermentation with natural yeasts rather than using commercial ones. We only clarify the wines in a few cases and we now bottle more and more often without a cold process which also means we reduce our energy consumption.



BOTTLING

Materials used for bottling wine are also linked to factors like the use of natural resources, energy production and CO₂ emissions. For example, every kilogram of glass represents about a kilogram of carbon emissions. For this reason we have worked towards using **lighter bottles for some of our wines**, with the new bottles weighing just 530g instead of 630g and 395g instead of 530g.

We are also studying how to make more changes to our bottles in the medium term and how to do away with the use of non-recyclable materials such as those typically used to make wine capsules which we aim to substitute with **biodegradable wax**.



DISTRIBUTION

We try to **optimize the transport needs of raw materials and of our sales team trips** because it represents a competitive advantage regarding our carbon footprint. At present the impact of our transportation needs makes up 17% of the winery's CO₂ emissions.



AWARENESS

Sustainability is essential nowadays. We must believe in its importance and make a firm commitment to become more sustainable, both locally and globally. For this reason, the winery has joined **international bodies such as the IWCA** which works towards decarbonizing the wine sector. Here we can share ideas and learn from other wineries about the best practices to reduce CO₂ emissions. We also **work to lobby** other actors and bodies in the same direction.

Locally we inform and **increase awareness** regarding these issues by explaining our commitment to sustainability through organized tours of our winery. We collaborate with other **local actors** working on projects to protect and promote natural landscapes and biodiversity. We also encourage local farmers to make the change to organic agriculture.

