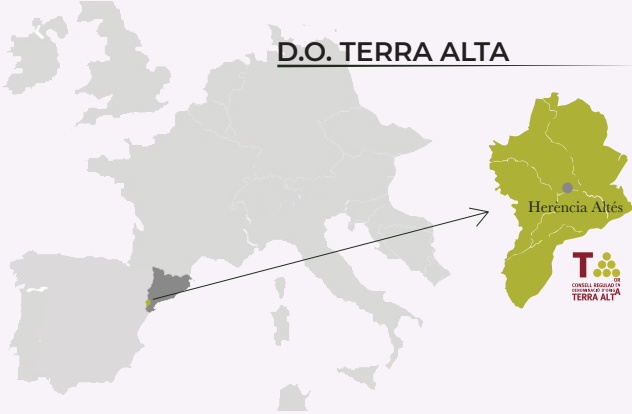


Benufet 2023

Organic

D.O. TERRA ALTA



AWARDS



TASTING NOTE

The old Garnacha Blanca vines give us a wine of high concentration and minerality. A very gastronomic white.



Pale and bright straw color.



The nose plays between blooming white fruit and ripe white fruit.



In the mouth it is very clean and shows a wide and enveloping texture, fleshy but fresh, with a lively acidity. Long and deep wine.

VARIETIES

Garnatxa Blanca 100%



VINEYARDS

The grapes come from different plots of Terra Alta, all of them in areas with a high altitude (more than 450m a. s. l.) and grown organically. Vines between 30 and 90 years old with very low yields to provide concentration and minerality to the wine.

SOIL TYPE

Sand with clay content on limestone rock.



ELABORATION



Manual harvest in 18 kg boxes with careful selection in the field and later also in the cellar. Cooling of the grape at 3-5°C for about 24 hours. Direct pressing with whole bunches followed by controlled oxidation of the must to limit the extraction of polyphenols. Spontaneous fermentation with wild yeast in concrete tanks. Aging with regular *bâtonnages* of the fine lees in the same concrete tanks for about 5 months in order to improve the sensations in the mouth. Light clarification and filtration before bottling.

RECOMMENDED PAIRING



Arroz Caldoso, Paella or all kinds of fishes. A very gastronomic wine.

13,5% Vol.



8 - 9°C

CLIMATE



Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.



Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.



Very low rainfall: annual average of 450mm.



Did you know...?

The name Benufet is an Arabic toponym that persists even so many years later and means Son of Ufet.

