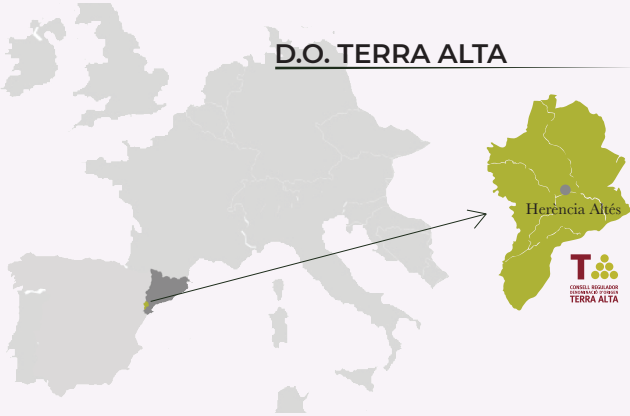


Garnatxa Blanca




Organic

D.O. TERRA ALTA



TASTING NOTE

Garnatxa Blanca is a fresh, clean and balanced wine.

-  Light and bright color with golden reflections.
-  Very expressive nose that awakens aromas of citrus, fruit and Mediterranean herbs.
-  In the mouth it is very fresh, with a vibrant acidity, and very elegant.

VARIETIES

Garnatxa Blanca 100% 




VINEYARDS

Vines between 10 and 25 years old, grown organically, from family farms and also from a selection of trusted producers from the area.

SOIL TYPE

Various soils: sandy, clayey and calcareous.

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.



AWARDS



ELABORATION



Manual harvest to make a selection in the field of the best quality of the grape. Upon arrival at the winery, the whole bunches are sent directly to the press to minimize contact with the skins. Only the first fraction of the pressed must is used, the "mosto flor" (free-run juice), which represents a yield of 35-40%. Controlled oxidation of the must until saturation and subsequent spontaneous fermentation with wild yeast in stainless steel tanks. After fermentation, the wine is kept on its fine lees for 3 months with regular *bâtonages* to give the wine more structure, creaminess and long life.

RECOMMENDED PAIRING



Classic tapas: cuttlefish, squid and steamed mussels.

13% Vol.



6 - 8°C



Did you know...?

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

