

La Musaranya 2023




Organic

D.O. TERRA ALTA



TASTING NOTE

A very lively and representative wine of the Garnatxa Blanca from Terra Alta thanks to the accompaniment during the elaboration process.

-  Pale straw colour, with a greenish and very bright trim.
-  On the nose it is awake, very expressive. 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.

VARIETIES

Garnatxa Blanca 100%




VINEYARDS


Combination of 65-year-old with 15-year-old vineyards to blend concentration and minerality with the nerve of the young vines.


SOIL TYPE

Calcareous soils with a sandy-clay texture.

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 in boxes of 200 kg with careful selection. Once in the winery, the grapes spend about 24 hours in a cold room between 3 and 5 °C. Direct pressing with whole grapes, only using a small proportion of the free run must (30%). Natural static racking, without adding anything, with subsequent 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. Not fined wine. Very light filtration before bottling.

RECOMMENDED PAIRING

Romescó monkfish or roasted gilthead bream with Mediterranean herbs.



13,5% Vol.



8 - 9°C



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.

