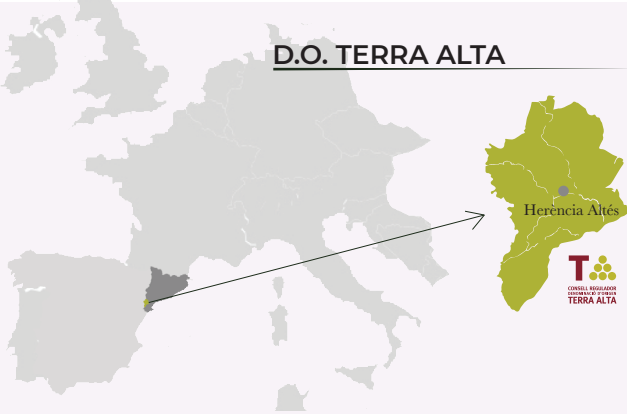


La Tarentina 2023

Organic

D.O. TERRA ALTA






AWARDS



TASTING NOTE

A subtly shy Garnatxa Peluda that becomes wild when moved, giving way to a very fresh and gastronomic rosé.

-  Very pale and bright onion skin colour.
-  On the nose there are notes of raspberry, roses and grapefruit, with the presence of yeast and with a very Mediterranean finish.
-  Fresh entry and light but creamy step. Very mineral.

VARIETIES



Garnatxa Peluda 100% ("Hairy" Garnacha) Natural and intelligent mutation of the Garnacha to adapt to the warm and dry climate of Terra Alta and thus conserve water for longer through perspiration through the pores of the capillaries on the underside of the leaf (hairiness). Grapes with less colour and more acidity.




VINEYARDS

Combination of 60-year-old with 25-year-old vineyards to blend concentration and minerality with the character of a younger vineyard.

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.



ELABORATION



Early 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. Brief maceration with consecutive pressing with the whole grape. Only the first fraction of the must is used, the free run must (40%), obtained with gentle pressure. Static natural cleaning, without additions. Spontaneous fermentation with wild yeast in concrete tanks. Aging with regular *bâtonnages* of the fine lees in the same concrete tanks for about 3-4 months in order to improve the sensations in the mouth. Not fined wine and very light filtration before bottling.

RECOMMENDED PAIRING

Rice with nettles or an eel chapadillo.



13% Vol.



8 - 9°C



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.

