




# Trementinaire 2021

## Organic

### D.O. TERRA ALTA



### TASTING NOTE

-  Trementinaire is an orange wine, with a bright copper color.
-  Aroma of ointments, herbs and plants, and also of dehydrated orange peel evoking times of when a solera barrel of wine was kept beneath every staircase, looked after by the grandmother whose job it was to top it up and ensure it never ran dry.
-  In the mouth it is fresh and intense, dry and elegant at the same time.

### VARIETIES

Garnatxa Blanca 100%






### VINEYARDS

Selection of grapes from different plots of vineyards between 8 and 30 years old from family farms.

### SOIL TYPE

Clay-containing sand on limestone rock.

### 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



The grapes are harvested by hand in 18Kg boxes. Once in the cellar, the grapes are destemmed and crushed, and racked to a stainless steel tank to cool the must down with the skins until the beginning of the alcoholic fermentation by wild yeasts.

The must/wine spends a total of 4 weeks in contact with the skins before pressing and transferring the wine to 5 barrels of 500L of 5th use and 2 barrels of 300L of 8th use to start an oxidative aging for 24 months.

Only 4,000 bottles produced.

### RECOMMENDED PAIRING



Perfect for pairing with nuts, cured cheeses, smoked cheeses and cottage cheese.

12,5% Vol.



8 - 10°C



### Did you know...?

Trementinaire is a tribute to the wise and medicinal women who lived in the mountains. An orange wine that reminds us of the grandmother's corner barrel.

