

Trementinaire 2021 Organic

D.O. TERRA ALTA T.å CONSELL REGULADO TASTING NOTE ۲ 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. YTP 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.

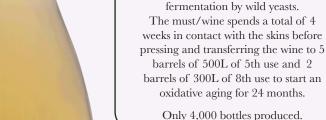


Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.



Very low rainfall: annual average of 450mm.





2021

RECOMMENDED PAIRING

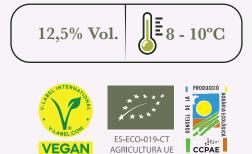


93

2020

ELABORATION

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



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.



91

2020

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

DUN/

2020