

Verema Tardana

Garnatxa Blanca 2018

Organic

D.O. TERRA ALTA



AWARDS



TASTING NOTE



Bright amber color.



On the nose there are tickled notes, of dehydrated orange peel and apricot and also of Mediterranean herbs, maintaining an honest essence of Garnatxa Blanca.



On the palate it is fresh and unctuous at the same time, with a vibrant acidity.

VARIETIES

Garnatxa Blanca 100%



VINEYARDS

27-year-old vineyards located on the La Xalamera estate, at 440m asl.

SOIL TYPE

Fine clay-sandy upper layer that rests on a thick limestone that in some points comes to the surface. Very poor in organic matter.



ELABORATION



Late harvest, on November 15 -once the grapes have already dried on the vine- and manual, in small boxes of 18Kg. Once in the winery, the grapes spend 24 hours in a cold room. The next day they go through the sorting table to choose only the best berries/raisins with subsequent crushing in order to extract the maximum juice as possible. Pressed to approximately 40% yield. Spontaneous fermentation for 15 days with a controlled temperature of 16-17°C and stopped lowering the temperatures down (at a density of 1030) to maintain the natural residual sugars. Subsequent aging in 225L French oak barrels for 4 years. Very limited production: 475 bottles of 375 ml.

RECOMMENDED PAIRING

Traditional sweets from Terra Alta as Hazelnut pie from La Fatarella or Jam Casquetes ('panadons'). Perfect also to accompany dark chocolate with a minimum of 80% cocoa.



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.

15% Vol.

Sugar: 80 g/L



8°C



Did you know...?

The sum of the altitude, the great exposure to the Garbí and Cierzo winds and the poverty in organic matter of the soil of this estate give us a grape with a lot of concentration and freshness. Ideal conditions to make this wine that comes to sweeten our memory and senses.

