

White Grenache 2023

VINTAGE
2023

HARVEST:
Hand-picked

AREA:
D.O. Terra Alta (Catalonia, Spain)

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
White grenache,

CONTROL OF MATURATION:
Tasting and analytical (control of weight, % vol. potential and acidity)

NUTRITIONAL INFORMATION:
321,04 kJ / 76,68 kcal

PRODUCTION:
6.372 bottles of 750ml

%VOL
14.0%

LOT
L-2407

BOTTLING DATE
08/03/2024

ELABORATION:

The alcoholic fermentation takes place in stainless steel vat (90%) and 10% in a new French oak barrel of 300L. Also, in the barrel, takes place the "batonage" and ageing, for 3 months. The final blend is 90% of young wine and 10% from the barrel. Before to be bottled, is clarified and lightly filtered, sediments may form.

CONCEPT:

Traditionally, in the Terra Alta, whites and reds were produced by the skin contact maceration process. This wine combines the idea of the traditional production (24 hours skin contact maceration) and looking for a current style. With the skin contact maceration and the work with the barrel and the final blend, the wine is fresh, silky in mouth, but without to mark the wine with the barrel

TASTING NOTE:

A clean, médium intense nose with red apple, fennel, a bit of lemon peel. Mouth filling and smooth textured palate, full of ripe, sweet fruits like Cavaillon melon, pear, red apple. Very well integrated oak supplying a bit of spiciness, complexity and pleasant bitterness on the long finish. Garnacha Blanca has great potential in Terra Alta and this wine proves the point!



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Low production vineyards, below 50% of the authorized



Low sulfur level, below 50% of the authorized to organic wines



Suitable for vegans



Reserve from the Biosphere