

HERÈNCIA ALTÉS

Garnatxa Blanca



TASTING NOTE

Very aromatic with notes of melon and white fruits on nose. On the palate it is balanced with a medium body and a nice crisp freshness. Pairs well with simple tapas and grilled squid.

ELABORATION

We looked for a range of Garnatxa vines, some very old, others younger, to achieve complexity and balance. Of key importance was picking the grapes before the natural acidity was lost (our whites have no acidity added!). A short maceration on skins followed by pressing and fermentation. The wines spend a further 2 months on fine lees to gain texture and complexity.

SOIL TYPE

Sandy (Pañal) and clay with some calcareous content.

VARIETIES

Garnatxa Blanca 100%

ANALYSIS

Alcohol: 13,5%
Sugar 0,66 g/l
PH 5,6 g/l

CLIMATE

Mediterranean with a marked continental influence bringing cold winters. Two dominant winds influence greatly the quality of our grapes. These are the "Cerç" a colder north westerly wind that keeps the grapes from losing their natural acidity, and the "Garbí", a mild sea breeze that makes sure that the grapes ripen correctly. Both winds also prevent disease and rot in the bunches.

VINEYARD

Family owned old vines, 450m above sea level

D.O.

Terra Alta

ACCOLADES

92 POINTS GILBERT & GAILLARD (FR)

ROBERT PARKER 88 POINTS

DECANTER BRONZE

MILLOR VI TERRA ALTA GARNATXA BLANCA DE COLLITA

LOGISTICAL INFORMATION

Technical twin-top - 45 mm
Cases of 12
Cases / Layer: Eur 10, Us 14
Cases / Pal: Eur 50, Us 84

BAR CODES

Bottle: 8437012917019
Case: 18437012917016

