

EDETÀRIA SELECCIÓ WHITE

Edetària Selecció white is made from old vines Garnatxa blanca grapes grown in low yields "panal" soils (fossilised dunes). Fermented and aged in French oak 500l. barrels.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 14 %

Size: 75 cl.

Total acidity: 6,3 g/l

Residual sugar: 0,9 g/l

Grape varieties: Garnatxa Blanca 100%

Production: 12.000 bottles

Age of the vineyards: +60 years old

Plantation density: 2.500-2.800 vines/ha

Total surface: 6 ha

Soil type: "Panal" fossilised quaternary dunes of sandy texture.

Harvest: September 20th-25th. Hand picked grapes in small 15kg. cases. Low temperature storage for 48 hours at 3°-5°C.

Fermentation: 48 hours natural gravity debourbage, followed by fermentation at 18°C for 20-25 days.

Aging: 90% ages 8 months in 350l. and 500l. and 10% ages in steel vats.

Barrels: French oak 350l. and 500l. barrels with special toasts for garnatxa wines.

Service: 12°-14°

Closure: Natural cork

Type of wine: White

ACCOLADES

[Guía Peñín: 93p.](#)

[Decanter: 95p.](#)

[James Suckling: 93p.](#)

[Jancis Robinson: 17,5+/20p](#)

TASTING NOTES

Complex mineral aromas with hydrocarbons nuances. Full-bodied entry, which is balanced with a well-integrated acidity, displaying a velvety, persistent, elegant palate and a very long finish.