

# EDETÀRIA SELECCIÓ RED

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Edetària Selecció is made from Garnatxa Peluda 60%, Garnatxa Fina 30% and Carignan 10%, in "còdols", "tapàs" and "tapàs blanc" soils.



**Producer:** Edetària

**Appellation:** D.O. Terra Alta

**Origin:** Spain / Terra Alta

**Alcohol:** 15%

**Size:** 75 cl.

**Grape varietals:** Garnatxa Peluda 60%, Garnatxa fina 30%, Carignan 10%

**Production:** 10.000 bottles

**Age of the vineyards:** + 40 years old

**Plantation density:** 2.500-2.800 vines/ha

**Total surface:** 5 ha

**Soils:**

- "Còdols" old river bed with pebbles on surface (Garnacha Peluda).
- "Tapàs" franc texture soils with clay traces (Garnacha fina and peluda).
- "Tapàs blanc" shallow soils displaying carbonated content (Carignan).

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

**Fermentation:** Fermentation between 22-25°C for 25-30 days.

**Aging:** Assemblage takes place at the end of fermentation. 90% aging in 300l.-500l. French oak barrels for 12 months; 10% aging in stainless steel to refresh assemblage

**Barrel:** French oak 300 - 500 l.

**Service temperature:** 16-18°C.

**Closure:** Natural cork

**Type of wine:** Red

## ACCOLADES

[Guía Peñín:](#) 94p

[James Suckling:](#) 91p

[Wine Enthusiast:](#) 91p

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

## TASTING NOTES

Purple coloured, shows balsamic flavour and rich spice aromas, with a light swirl red currants, cherry, and species appear. Medium to full bodied on the palate with an excellent depth of flavour, and velvety nicely integrated tannins. Outstanding complexity and elegance paired with remarkable acidity.