

FINCA LA GENUÏNA

Finca La Genuïna is a wine made exclusively with Garnatxa Fina coming from a vineyard in "tapàs" soil. A unique grape varietal displaying 100% how garnatxa is truly adapted to Terra Alta. Berries are of a bigger size and forming compact clusters, expressing Mediterranean nature at its best thanks to optimal ripening in such climatic conditions.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 14 °

Size: 75 cl.

Total acidity: 4,6 - 5,4 g/l

Residual sugar: 0,9 g/l

Grape varietal: Garnacha Negra 100%

Production: 1.500 bot.

Age of the vineyards: + 60 years old

Plantation density: 2.500-2.800 vines/ha

Total surface: 1 ha

Soil: "Tapàs" franc texture soil with clay traces. Several marl layers formerly under sea pressure shape its multi-colored and complex composition

Harvest: October 17th. Handpicked grapes in small 15kg. cases. Low temperature storage for 48 hours at 3°-5°C.

Fermentation: Fermented between 22-25°C for 25-30 days

Aging: 100% aging 8 months in 500l. French oak barrels

Barrel: French oak 500l.

Service: 16-18°C

Closure: Natural cork

Type of wine: Red

ACCOLADES

Guía Peñín: 93p

Robert Parker: 91+ p

Wine Spectator: 90p

Guía Vins Catalunya: 9,66p

TASTING NOTES

Mediterranean perfume and fruit explosion followed by a scent of forest floor and garrigue, a unique wine. Sweet tannins fill your palate. Perfect fruit ripening displays elegance and excellent finesse.