

FINCA LA PEDRISSA

Finca La Pedrissa is made with old vines +90 years old Cariñena grown on "tapàs blanc"; a rocky, calcareous soil from which the Romans extracted rocks for their buildings, hence its name.

Thanks to soil's severity, Cariñena has a unique cluster, highly concentrated, rich in nuances and complexity.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 14 °

Size: 75 cl.

Total acidity: 5,5 g/l

Residual Sugar: 0,7 g/l

Grape varieties: Cariñena 100%

Production: 1.500-2.000 bot.

Age of the vineyard: + 90 years old

Plantation density: 2.500-2.800 vines/ha

Total surface: 1 ha

Soil: "Tapàs blanc" calcareous rocky soil with carbonated content.

Harvest: October 27th-28th. 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: 100% 8 months in barrels

Type of barrel: French oak 500l.

Service: 16-18°C

Closure: Natural cork

Type of wine: Red

ACCOLADES

[Guía Peñín:](#) 93p

[James Suckling:](#) 94p

[Robert Parker:](#) 93p

TASTING NOTES

Aromas display a nice array of red fruit and forest berries together with flowers. Full bodied palate showing all of carignan's potential. Gentle lush entry, structured mid palate, complex and long finish rich in spices.