

# FINCA LA PERSONAL

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Finca La Personal is a wine coming from 1.200 Garnacha Peluda vines planted by our grandfather more than 60 years ago.

A grape varietal of a unique nature perfectly adapted to dry and hot Mediterranean Summers. Velvety underside leaves allow Garnacha Peluda to offer wines of extraordinary freshness and genuineness.



**Producer:** Edetària

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

**Origin:** Spain / Terra Alta

**Alcohol:** 15 °

**Size:** 75 cl.

**Total Acidity:** 5,5 g/l

**Residual sugar:** 0,8 g/l

**Grape Varietals:** Garnacha Peluda 100%

**Production:** 1.500-2.000 bot.

**Age of the vineyards:** + 60 years old

**Total Surface:** 1 ha

**Soil:** "Còdols" old river bed with pebbles.

**Harvest:** October 26th-27th. 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

[Wine Spectator:](#) 92p

[Guia de Vins de Catalunya:](#) Best Catalan Wine 2016

## TASTING NOTES

Aromas filled with red fruit, dark and forest berries, garrigue herbs and finishing with a hint of balsamic. Red lush fruit is back on palate; full bodied and wild, finishes long and elegant.