

FINCA LA TERRENAL

Finca La Terrenal is made exclusively with old vines garnacha blanca growing on sunny terraces on clay soils. Such soil offers a unique nature to garnacha blanca fully enhancing its intense personality.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 14 °

Size: 75 cl.

Total acidity: 6,1 g/l

Residual sugar: 0,4 g/l

Grape varieties: Garnacha Blanca 100%

Production: 800-1.000 bot.

Age of the vineyards: + 60 years old

Plantation density: 2.500-2.800 vines/ha

Total surface: 0,75 ha

Soil: Clay soils hold water during Summer, thus vines suffer a hydric stress even higher than in sandy soils.

Harvest: September 27th-28th. 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: 100% 8 months in 350 and 500l. barrels.

Type of barrel: French oak 305 and 500l. with spacial toasts for greanche wines in clay soils.

Service: 12-14°

Closure : Natural cork

Type of wine: White

ACCOLADES

[Guía Peñín:](#) 94p

[Decanter:](#) 92p

[James Suckling:](#) 92p

[Jancis Robinson:](#) 18/20 p

TASTING NOTES

Complex aromas highlighting its mineral nuances. Lush entry, focused midpalate, full bodied and amazingly fresh finish.