

VIA EDETANA WHITE

Via Edetana white is made with 70% de Garnacha Blanca from over 40years old vineyards planted in "panal" and "tapàs" soils and 30% Viognier. Assemblage occurs after fermentation, then half the wine ages 2-4 months in 350l.-500l. and the other half rests on its own lees in Steel tanks to achieve the best grape varietal expresión.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 13,5 °

Size: 75 cl., 150 cl.

Total Acidity: 5,6 g/l

Residual sugar: 0,5 g/l

Grape Varietals: Garnacha Blanca 70%, Viognier 30%

Production: 50.000 bot.

Age of the vineyards: +40 years old

Plantation density: 2.500-2.800 vines/ha

Total surface: 15 ha

Soil: "Panal" quaternary period fossilized sand dune. "Tapàs" franc texture soil with clay traces.

Harvest: September 15th-22nd. 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 16°C for 15 days.

Aging: After fermentation we proceed to assemblage of every wine. 50% aging in 350-500l French oak barrels from 2-4 months and other 50% rests on its own lees in steel tanks.

Type of barrel: 350-500l French oak with special toast for garnacha wines.

Service: 10-12°C

Closure: Natural cork

Type of wine: White

ACCOLADES

[Guía Peñín:](#) 91p

[James Suckling:](#) 91p

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

[Wine Spectator:](#) 90p

TASTING NOTES

Rich palate, with well-integrated aromas, creamy, fresh, saline and elegant.