

VIA EDETANA RED

Via Edetana is made with Garnacha Fina and Peluda 60%, Syrah 30% and Carignan 10%, from "tapàs" (garnachas & syrah) and "tapàs blanc" (carignan), from vineyards between 20 - 40 years old. 12 months aging in 300l. French oak barrels before assemblage and bottling.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 14,0 °

Size: 75 cl., 150 cl.

Total acidity: 5,00 g/l

Residual sugar: 1,1 g/l

Grape varietals: Garnacha Negra 30%, Garnacha Peluda 30%, Syrah 30%, Carignan 10%

Production: 50.000 bot.

Age of the vineyards: 25-40 years old

Plantation density: 2.500-2.800 vines/ha

Total surface: 15 ha

Soil: "Tapàs" franc texture soils with clay traces (Garnacha fina & peluda). "Vall" lime fertile Deep soils (Syrah) "Tapàs blanc" shallow soils with carbonated content. (Carignan)

Harvest: October 2nd -14th. Hand picked grapes in small 15kg. cases. Low temperature storage for 48 hours at 3°-5°C.

Fermentation: Fermentation occurs between 22-25°C for 15 days.

Aging: assemblage comes after fermentation, then 90% aging in 300l French oak barrels and 10% rests in stainless steel to refresh assemblage

Type of barrel: 300l. French oak barrels

Service: 16-18°C

Closure: Natural cork

Type of wine: Red

ACCOLADES

[Guía Peñín:](#) 91p

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

[Robert Parker:](#) 90p

TASTING NOTES

Aromas display cherries and raspberries. After a light glass swirl balsamic appears. Lush full-bodied palate, persistent with sweet ripe tannins.