

VIA TERRA SELECTION ROSÉ

Via Terra rosé is made with indigenous grape Garnacha peluda from very young vineyards in Plana de Gandesa.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 13,5 °

Size: 75 cl.

Total acidity: 4,9 g/l

Residual sugar: <1 g/l

Grape varieties: Garnacha Peluda 100%

Production: 8.000 bot.

Age of the vineyards: Young vines up to 20 years old

Plantation density: 2.500-2.800 vines/ha.

Total surface: 6,5 ha.

Harvest: September 15th-20th. Handpicked grapes in small 15kg. cases. Low temperature storage for 48 hours at 3°-5°C. After soft destemming skin contact is allowed for a few hours at 5°C.

Fermentation: After debourbage, fermentation occurs at 16°C. Once finished we work with its own lees to achieve a nice creaminess.

Service: 8-10°C

Closure: Technical cork

Type of wine: Rosé

ACCOLADES

[Guia de Vins de Catalunya](#): 9,60

TASTING NOTES

Light salmon coloured, fresh acid fruit and mineral aromas. Palate shows elegant, fresh and complex, acidity is balanced with a nice texture.